GEORGE fern
EXPOSITION & EVENT SERVICES

2310 Old Steele Creek Road
Charlotte, NC 28208
Phone: 704.398.7440
Fax: 704.398.7444
email: rnorris@fernexpo.com

Medicaid Enterprise Systems Conference

September 08 - 12, 2013
North Charleston Convention Center , North Charleston, SC
06-11719-13

Discount Deadline:
August 26, 2013

Booth Equipment
- 8' high drapes
- 3' high side drapes
- One 6' x 2' x 30" high white draped table
- Two plastic side chairs
- One wastebasket
- One 7" x 44" booth ID sign

Booth colors:
8' high back drapes: Blue/White/White/Blue
3' high side drapes: Blue

The exhibit hall is carpeted in Bluejay.

20 amp electric service is provided.
If additional electric is required it must be purchased at additional cost from the Charleston Convention Center. The order form is included in this manual.

Advance Warehouse Shipments
Must Arrive By:
Friday, September 06, 2013

Show Site Shipments
Cannot Arrive Before:
Sunday, September 08, 2013

Move-in Dates & Times

Sunday, September 08, 2013	10:00 AM - 4:00 PM

Show Dates & Times

Sunday, September 08, 2013	5:30 PM - 7:30 PM
Monday, September 09, 2013	7:30 AM - 6:00 PM
Tuesday, September 10, 2013	7:30 AM - 4:00 PM
Wednesday, September 11, 2013	7:30 AM - 4:00 PM

Move-out Dates & Times

Wednesday, September 11, 2013	4:00 PM - 7:00 PM

Carriers must be checked in at event site for move-out by:
Wednesday, September 11, 2013 7:00 PM

About this Exhibitor Kit

As the Official Service Contractor for this exposition, we are enclosing various equipment rental and service order forms for your information and use. In addition to the Fern Exposition & Event Services Forms, you may find forms enclosed for services performed by the facility or other suppliers. **Please give special attention to see that forms and payments are directed to the address indicated on each order form.** Some services may not be provide Exposition & Event Services.
We realize that exhibiting in a convention can be complicated. If you need assistance or additional information that is not addressed in this Exhibitor Service Manual (ESM), please contact our Exhibitor Services Department.

We look forward to serving you.

Ways to order:

ONLINE*
Login & Place Orders:
oe.fernexpo.com

**Credit Card Transactions Only*

FAX*
Send completed forms to:
Fax: 704.398.7444

MAIL
Send completed forms to:
Fern Expo
2310 Old Steele Creek Road
Charlotte, NC 28208

show information

050113-193854

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FERN EXPOSITION & EVENT SERVICES TERMS AND CONDITIONS

PAYMENT TERMS: Our terms require 100% payment with order for rentals, services, tax and anticipated freight. The Payment Authorization form with your credit card information for payment of advance and show site orders must be forwarded to Fern in order for us to provide any equipment or services. Full payment of rental charges must accompany your order forms and be received by our office before the deadline date to qualify for the discounted rates. PLEASE NOTE THAT PO'S ARE NOT ACCEPTED AS A FORM OF PAYMENT. All orders received after deadline (indicated on each form) or on show site will be charged at standard rates. A $20.00 surcharge will be added to your account if any credit charges for services are denied or if any checks are returned.

TERMS: due upon receipt. Unpaid accounts after the day of the show will accrue a service charge of .0575% per day, annual interest rate of 21%. You will be responsible for all fees connected with the collection of your accounts. Credit card information is required for all material handling, freight services (if applicable), additional services or rentals ordered on site which will be invoiced to your credit card. Advance charges may be paid by company check but credit card information is still required to cover any unanticipated charges incurred. Copies of invoices may be picked up from the Service Desk prior to show closing. No credit will be given after close of event on items or services ordered but claimed to not have been received.

THIRD PARTY BILLING: The exhibiting firm is primarily responsible for the payment of charges. In the event the exhibiting firm has arranged for an exhibit house or other party to handle the exhibitor display and be billed for all services, the exhibiting company will agree to the third party billing if the exhibit house supplies the appropriate credit card information on the Third Party Payment Authorization form. Advance payment in full must accompany the order including estimated labor and drayage charges. By signing the Third Party Payment Authorization form, the exhibitor agrees that they are primarily responsible for payment of charges. In the event the named third party fails to pay all charges, such charges will be paid by the exhibiting firm on demand, including any and all fees connected with the collection of this account.

RE-ROUTED FREIGHT: If exhibitor's requested carrier fails to pick-up shipment within the published schedule(s) Fern reserves the right to re-route/re-consign freight to a carrier of Fern's choice. Any freight left or abandoned on the show floor will be returned to a warehouse storage location and/or consigned to carrier of Fern's choice at exhibitor's expense. Additional COD charges will apply.

BOOTH SHIPMENT/PROPERTY RESPONSIBILITY: Fern is not responsible for shipments left in booth by exhibitor. We will count and ship pieces as we find the shipment(s) when we remove them from the exhibit hall. **Exhibitors must insure themselves against loss or theft.**

NONNEGOTIABLE STRAIGHT BILL OF LADING: RECEIVED, subject to the classification and tariffs in effect on the date of the issue of this Bill of Lading the property described above, in apparent good order, except as noted (contents and condition of contents of package unknown), marked, consigned, and destined as indicated above, which said carrier (the word carrier being understood throughout this contract as meaning any person or corporation in possession of the property under contract) agrees to carry to its usual place of delivery at said destination if on its route, otherwise to deliver to another carrier on the route to said destination. It is mutually agreed, as to each carrier of all or any of said property over all or any portion of said route to destination, and as to each party at any time interested in all or any of said property, that every service to be performed hereunder shall be subject to all the terms and conditions of the Uniform Domestic Straight Bill of Lading set forth (1) in Official, Southern, Western, and Illinois Freight Classifications in effect on the date hereof. If this is a rail or a rail-water shipment, or (2) in the applicable motor carrier classification or tariff if this is a motor carrier shipment. Shipper hereby certifies that he is familiar with all the terms and conditions of the said bill of lading, set forth in the classifications or tariff which governs the transportation of this shipment, and the said terms and conditions are hereby agreed to by shipper and accepted for himself and his assigns.

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LIMITS OF LIABILITY

YOU ARE ENTERING A CONTRACT WHICH LIMITS YOUR POSSIBLE RECOVERY IN CASE OF LOSS OR DAMAGE
The terms and conditions set forth below become part of the agreement between FERN and you, the EXHIBITOR (the "Agreement"). Acceptance of said terms and conditions will be construed when any order for service or rental equipment is placed by EXHIBITOR with FERN or when EXHIBITOR'S materials are delivered to FERN'S warehouse or to a show site for which FERN is the official contractor.

1. DEFINITIONS: For purpose of this contract, "FERN" means Fern Exposition and Event Services, and their respective employees, directors, officers, agents, assigns, affiliated companies and related entities including, but not limited to, any subcontractors FERN may appoint, The term "EXHIBITOR" means the EXHIBITOR, it's employees, agents, representatives, and any Exhibitor Appointed Contractor ("EAC").

2. FERN'S RESPONSIBILITIES: FERN shall be responsible only for those services which it directly provides. FERN assumes no responsibility for any persons, parties or other contracting firms not under FERN'S direct supervision and control. FERN'S performance hereunder is subject to, and FERN shall not be responsible for loss, delay or damage due to strike, lockouts, work stoppages, natural elements, vandalism, Acts of God, civil disturbances, disruptions in the financial or capital markets, power failures, explosions, acts of terrorism or war, or for any other cause beyond FERN'S reasonable control, nor for ordinary wear and tear in the handling of materials. FERN will provide material handling services as the EXHIBITOR'S agent, not as bailee or shipper, and shall have no responsibility or obligation thereunder and EXHIBITOR accepts responsibility thereof.

3. PACKAGING AND CRATES: FERN shall not be responsible for damage to loose or uncrated materials, pad-wrapped or shrink-wrapped materials, glass breakage, concealed damage, carpets in bags or poly or improperly packed materials. In addition, FERN shall not be responsible for crates and packaging which are unsuitable for handling, in poor condition or have prior damage. Crates and packaging should be of a design to adequately protect contents for handling by forklift and similar means.

4. STORAGE: FERN assumes no liability for loss or damage to crates or containers or the contents therein while containers are in storage.

- **Empty Storage:** Empty container labels will be available at the show site service desk. Affixing labels to the containers is the sole responsibility of the EXHIBITOR or its representatives. All previous labels should be removed or obliterated. FERN assumes no responsibility for EXHIBITOR's failure to follow the above procedures; removal of containers with old empty labels or without FERN labels; shipping of containers with improper information or empty labels; or the removal or disposition of materials stored in containers with empty labels. It is understood that the labels are used for storage of EMPTY containers only and FERN shall not be liable for loss or damage to any contents while containers are in storage, or for any mislabeled containers.
- **Accessible Storage:** FERN shall have no liability for loss or damage to EXHIBITOR'S materials while in accessible storage. It is understood that storage charges are for the use of the space and are not a form of insurance or a guarantee of security.
- **Cold Storage:** Goods requiring cold storage are stored at EXHIBITOR'S own risk. FERN shall not be liable or responsible for items in cold storage.

5. INBOUND SHIPMENTS: Consistent with trade show industry practices, there may be a lapse of time between delivery of shipments to the booth and the arrival of EXHIBITOR or its representatives, and during such time the material will be left unattended. FERN will not be responsible or liable for any loss, damage, theft, or disappearance of EXHIBITOR'S materials after same have been delivered to EXHIBITOR'S booth at the show site. FERN shall not be liable for shipments received without individual freight bills, such as UPS, FedEx or other carriers who deliver in bulk and do not wait for shipment count and condition to be verified for individual shipments. Such shipments will be subject to verification and correction of count and condition and FERN'S receiving paperwork indicating any exceptions as delivered shall take precedence over shipper's signature of receipt.

6. OUTBOUND SHIPMENTS: Consistent with trade show industry practices, there may be a lapse of time between the completion of packing and the actual pick-up of materials from the booth for loading onto a carrier, and during such time the material will be left unattended. FERN will not be responsible or liable for loading onto a carrier, and during such time the materials before same have been picked up for reloading at the conclusion of the event. FERN recommends that the EXHIBITOR engage security services from the facility or show management. All Material Handling Forms submitted to FERN by EXHIBITOR will be checked at the time of pick-up from the booth and corrections will be made where discrepancies exist between the quantities of items on any form submitted to FERN and the actual count of such items at the booth at the time of pick-up. FERN retains the right to dispose of materials left on the show floor without liability if left unattended, left without labels or not correctly labeled.

7. DELIVERY TO THE CARRIER FOR RELOADING: **F**ERN assumes no responsibility for loss, damage, theft or disappearance of EXHIBITOR'S materials after same have been delivered to EXHIBITOR'S appointed carrier, shipper or agent for transportation after the conclusion of the show. FERN loads materials onto the carrier under directions from the carrier or driver of that carrier. Any loading onto the carrier will be understood to be under the exclusive supervision and control of the carrier or driver of that carrier. FERN assumes no responsibility or liability for loss, damage, theft or disappearance of EXHIBITOR'S materials that is caused by, arises out of or related to improperly loaded materials.

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8. DESIGNATED CARRIERS: In order to expedite removal of materials from show site as required by show management and/or the facility, FERN shall have the authority to change the EXHIBITOR designated carrier if that carrier does not pick-up the shipment at the appointed time. Where no disposition is made by EXHIBITOR, materials may be taken to a warehouse to await EXHIBITOR'S shipping instructions, and/or consigned to carrier of Fern's choice and EXHIBITOR agrees to be responsible for charges relating to such rerouting and handling. In no event shall FERN be responsible for any loss resulting from such rerouting designation.

9. INSURANCE: It is understood that FERN is not an insurer. Insurance on exhibit materials, if any, shall be obtained by the EXHBITOR, at its sole costs and expense from a third-party insurance provider. EXHIBITOR agrees to provide FERN with a release of subrogation to the extent of any insurance settlement received.

10. CLAIMS FOR LOSS: EXHIBITOR agrees that in order to have a valid claim, notice of loss or damage to materials must be given to FERN or its agent within 24 hours of occurrence of the incident or prior to show close/removal, whichever is later. All claims, must be submitted in writing within 60 days of the Close of the show and include facts sufficient to identify the materials, asserting liability for alleged loss or damage and documentation of a specified or determinable amount of money. All claims reported after 60 days will be rejected. In no event shall suit or action be brought against FERN more than one (1) year after the date of loss or damage occurred. Damage reports, incident reports, inspection reports, notations of shortages or damage on freight bills or other documents do not constitute filing of a claim. (a) PAYMENT FOR SERVICES MAY NOT BE WITHHELD. In the event of any dispute between EXHBITOR and FERN relative to any loss, damage or claim, EXHIBITOR shall not be entitled to and shall not withhold payment or any partial payment due FERN for its services as an offset against the amount of any alleged loss or damage. Any claims against FERN shall be considered separate transactions and shall be resolved on their own merits. (b) MAXIMUM RECOVERY. If found liable for any loss, FERN'S sole and exclusive MAXIMUM liability for loss or damage to EXHIBITOR'S materials and EXHIBITOR'S sole and exclusive remedy is limited to $.10 (USD) per pound per article with a maximum liability of $50.00 (USD) per item, or $1,000 (USD) per shipment, whichever is less. (c) BREACH OF CONTRACT AND/OR NEGLIGENCE ONLY. FERN'S liability shall be limited to any loss or damage which results solely from FERN'S gross negligence in the actual physical handling of the items compromising the EXHIBITOR'S shipment(s) OR which results from BREACH OF THIS CONTRACT and not for any other type of loss or damage. In no event shall FERN be liable to the EXHIBITOR or to any other party for special, collateral, exemplary, indirect, incidental, consequential or punitive damages. Whether such damages occur either prior or subsequent to, or are alleged as a result of, tortuous conduct, failure of the equipment or services of FERN or breach of any of the provisions of this Agreement, regardless of the form of action, whether in contract or in tort, including strict liability and negligence, even if FERN has been advised or has notice of the possibility of such damages, or for any damages caused by EXHIBITOR'S failure to perform EXHIBITOR'S responsibilities. Such excluded damages include but are not limited to loss of profits, loss of use, interruption of business or other consequential or indirect economic issues.

11. DECLARED VALUE: Declarations of declared value are between the EXHIBITOR and the selected carrier ONLY and are in no way an extension of FERN'S maximum liability stated herein. FERN will use commercially reasonable efforts to transmit the declared value instructions to the selected carrier, however, FERN will not be liable for any claim arising from the transmittal of, or failure to transmit, declared value instructions to the carriers, nor for the failure of the carrier to uphold the declared value or any other term of carriage.

12. JURISDICTION: This contract shall be construed under the laws of the State of Ohio without reference to the conflicts of laws principles thereof. FERN and EXHIBITOR hereby consent to the executive jurisdiction and venue of the federal or state courts having jurisdiction over Hamilton County, Ohio for all actions or suits related to the interpretation or enforcement of the Agreement.

13. INDEMNIFICATION: EXHIBITOR agrees to indemnify, defend and forever hold harmless FERN and its employees, directors, officers and agents from and against any and all demands, claims, causes of action, fines, penalties, damages (including consequential), liabilities, judgments and expenses including but not limited to reasonable attorney's fees and investigation costs on account of personal injury, death, or damage to or loss of property or profits arising out of or contributed by any of the following: EXHIBITOR'S negligent supervision of any labor secured through FERN or the negligent supervision of such labor by any of the EXHIBITOR'S employees, agents, representatives, customers, invitees and/or any EAC.

- EXHIBITOR'S negligence, willful misconduct, or deliberate act, or the negligence, willful misconduct, or deliberate act of the EXHIBITOR's employees, agents, representatives, customers, invitees and/or any EAC at the show or exposition to which this contract relates, including but not limited to the misuse, improper use, unauthorized alteration or negligent handling of FERN'S equipment.
- EXHIBITOR'S violation of federal, state, county or local ordinances.
- EXHIBITOR'S violation of show regulation and/or rules as published and set forth by the facility and/or show management.
- WAIVER AND RELEASE. EXHIBITOR, as a material part of the consideration to FERN for material handling services, waives and releases all claims against FERN with respect to all matters for which FERN disclaimed liability pursuant to the provisions of this Agreement.

terms & conditions

TC-03

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FERN TRANSPORTATION SERVICES

MOTOR CARGO SERVICE REQUEST AND SHIPPING INSTRUCTIONS CONTRACT

This Contract establishes your legal obligations with regard to the property described herein being shipped with Fern Transportation. It specifically limits your rights and possible recovery if your property is lost or damaged. You must accept all terms and conditions of this Contract. You confirm that you have read and agree with all the terms and conditions of this Contract by receipt without contest. This Contract may not be waived or varied, except in writing, and then only by an authorized representative of Fern.

1. DEFINITIONS: In this Contract, "Fern" means Fern Exposition & Event Services, and its respective employees, officers, directors, agents, assigns, affiliated companies, and related entities including any contractors appointed by Fern. The term "Shipper" means the person or business for whom the property is being transported, and includes their respective employees, officers, directors, agents, assigns, affiliated companies, and contractors appointed by the Shipper, excluding only Fern. "Property" is all objects of any type received from the Shipper for transport by Fern as described herein. "Consignee" is the party to whom Shipper has designated the goods are to be delivered.

2. FINAL CONTRACT BETWEEN THE PARTIES: In exchange for Shipper's payments and Fern's services, which the parties have specified in this Contract, Fern and Shipper each agree that this Contact shall govern their respective rights and obligations regarding transportation of Shipper's property. This Contract shall take effect when the property first comes into the physical possession of Fern for inbound shipments and after loading on the applicable carrier for outbound shipments, and the responsibility of Fern under same shall end when the property has been placed in the possession of the Consignee or the Consignee's designated agent. If any part or provision of this Contract is found by a court of competent jurisdiction to be void or unenforceable, the remainder of the Contract shall continue in full force and effect.

3. FERN'S RESPONSIBILITIES UNDER THE CONTRACT ARE LIMITED: Fern shall not be responsible for the performance of individuals or firms who are not under the direct supervision or control of Fern. Fern shall not be responsible for events or causes of loss, delay, or damage beyond its reasonable control, including (by way of illustration only, and not as a limitation on the breadth of this clause), strike, lockout, work slowdown or stoppage, power failure, breakdown of plant or machinery, facility failure, vandalism, theft, Act of God, effect of natural elements, riot, civil commotion or disturbance, terrorism, act of war or belligerent parties, and any other cause or causes beyond the reasonable control of Fern. Fern shall not be liable for delay caused by highway obstructions, or faulty or impassable highways, or lack of capacity of any highway, bridge, or ferry, or caused by breakdown or mechanical defects of vehicles or equipment, or from any cause other than the negligence of Fern. Fern shall not be bound to transport by any particular schedule, means, vehicle or otherwise, other than with reasonable dispatch.

4. PACKAGING AND CRATES: Shipper's property must be well packaged for safe and secure handling, storage and shipment using ordinary care. Fern makes neither representation nor any warranty regarding the acceptability or suitability of any packaging system or procedure that Shipper might use for its property. Fern shall not be responsible for damage to loose or uncrated materials, pad wrapped or shrink-wrapped materials, glass breakage, concealed damage, carpets in bags or poly, or improperly packed or labeled materials. Crates and packaging should be of a design to adequately protect contents for handling by forklift and similar means. General guidance as to acceptable packaging systems and procedures may be found in publications such as the National Motor Freight Classification, published by the National Motor Freight Traffic Association.

5. PERISHABLE GOODS: Goods of a perishable nature are carried in dry trailers without environmental or atmospheric control or other special services unless Shipper states on the face of the "Service Request and Shipping Instructions" that the goods are to be carried in a refrigerated, heated, specially ventilated or otherwise specially equipped trailer. This carriage may be subject to additional charges. Shipper is responsible for bringing the goods to the proper temperature before loading the goods into the trailer, for the proper stowage of the goods within the trailer, and for setting the temperature (including maintenance and repair), during all times after the trailer is spotted by Fern and before the trailer is received by Fern. Fern is not responsible for product deterioration caused by inherent vice, defects in the merchandise or transit times in excess of product shelf life. Refrigerated, heated, specially ventilated or otherwise specially equipped trailers are not equipped to change the temperature of goods (they are equipped only to maintain temperature). Shipper will give written notice of requested temperature setting of the thermostatic controls before receipt of the goods by Fern. When a loaded trailer is received, Fern will verify that the thermostatic controls are set to maintain trailer temperature as requested. Fern is unable to determine whether the goods were at the proper temperature when they were loaded into the trailer or when the trailer is delivered to Fern. Air temperature at the unit sensor will be maintained within a proper range of plus or minus 5 degrees Fahrenheit of the temperature requested by Shipper on the face of the "Service Request and Shipping Instructions" if the goods were at that temperature when loaded into the container and if the temperature controls were properly set when the container was loaded.

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6. REFUSED SHIPMENTS: If the Consignee refuses a shipment tendered for delivery or if Fern is unable to deliver a shipment because of fault or mistake of Fern, Fern's liability shall then become that of a warehouseman. (a) Fern shall promptly attempt to provide notice, by telephonic, electronic or written communication as provided on the face of these shipping instructions, if so indicated, to Shipper or the party, if any, designated in these instructions to receive notice. (b) Storage charges, if applicable, shall start no sooner than the next business day following the attempted notification. Storage may be, at Fern's option, in any location that provides reasonable protection against loss or damage. Fern may place the shipment in public storage at the owner's expense and without liability to Fern. (c) If Fern does not receive disposition instructions within 48 hours of the time of Fern's attempted first notification, Fern will attempt to issue a second and final confirmed notification. Such notice shall advise that if Fern does not receive disposition instructions within 10 days of that notification, Fern may offer the shipment for sale at a public auction and Fern has the right to offer the shipment for sale. The amount of sale will be applied to Fern's invoice for transportation, storage and other lawful charges. Shipper will be responsible for the balance of charges not covered by the sale of the goods. If there is a balance remaining after all charges and expenses are paid, such balance will be paid to the owner of the property sold hereunder, upon claim and proof of ownership. (d) Where Fern has attempted to follow the procedure set forth above and the procedure is not possible, nothing shall be construed to abridge the right of Fern, at its option, to sell the property under such circumstances and in such manner as may be authorized by law. (e) When perishable goods cannot be delivered and disposition is not given within a reasonable time, Fern may dispose of property to the best advantage. When Fern is directed by Consignee or Consignor to unload or deliver property at a particular location where Consignor, Consignee, or the Agent of either is not regularly located, Fern's liability for the shipment shall terminate after unloading or delivery.

7. INSURANCE: Fern IS NOT AN INSURER. Shipper is responsible for obtaining insurance for its property. Fern provides no insurance for Shipper or its property.

8. LIMITATION ON SHIPPER'S RECOVERABLE DAMAGES: Shipper understands that even if Shipper's property is lost, stolen, or damaged, Fern does not pay replacement or restoration cost of any property. **FERN'S MAXIMUM LIABILITY SHALL BE THE AMOUNT OF PROVEN ACTUAL VALUE NOT EXCEEDING THE LOWER OF THE FAIR MARKET VALUE (THE "FAIR MARKET VALUE" EQUALS THE AS IS WHERE IS PRICE FOR THE PROPERTY AT THE LOCATION OF THE SHOW TO WHICH PRICE A WILLING BUYER AND A WILLING SELLER WOULD AGREE IN AN ORDINARY COURSE OF BUSINESS, ARM'S LENGTH SALE.) OR $25.00 (USD) PER POUND (SHIPMENTS MOVING VIA GROUND) AND $.50 (USD) PER POUND (SHIPMENTS MOVING VIA SECOND/NEXT DAY AIR) AND SHALL NOT EXCEED $100.00 PER PIECE OF CARGO LOST OR DAMAGED UNLESS AT THE TIME OF SHIPMENT SHIPPER MAKES A DECLARATION OF VALUE FOR CARRIAGE IN THE SPACE DESIGNATED ON THE SHIPPING INSTRUCTIONS AND PAYS THE APPROPRIATE VALUATION CHARGE.** Even if Shipper has made a declaration of value, liability shall never exceed the depreciated original invoice value or the fair market value of the property, whichever is less. The value per pound for applying declared valuation charges shall be determined by dividing Shipper's declared value for carriage by the actual weight of the shipment. In all cases not prohibited by law, where a lower value than the actual value of the said property has been stated in writing by Shipper or has been agreed upon in writing as the released value of the property upon which the rate is based, such lower value plus freight charges, if paid, shall be the maximum recoverable amount for loss or damage. Notwithstanding the above limitations, all shipments containing the following items of extraordinary value are limited to a maximum declared value of $500.00 (USD): (a) Artworks and objects of art, including without limitation, original paintings, drawings, etchings, watercolors, tapestries and sculptures or prototypes; (b) Clocks, jewelry, including costume jewelry, furs, and fur trimmed clothing; (c) Personal effects, including without limitation, papers and documents; or (d) Coin money, currency, gift certificates, debit cards, credit cards, and any other items of extraordinary value. Any declared value in excess of the maximums allowed herein is null and void, and the acceptance by Fern for carriage of any shipment with a declared value in excess of the allowed maximums does not constitute a waiver of these maximums. In any event, (excluding small package program shipments) **FERN's MAXIMUM LIABILITY WILL NEVER BE MORE THAN $100,000 PER SHIPMENT.** Shipper understands that even if Shipper is not able to participate or fully participate in a Show due to loss of, theft of, or damage to their property, Fern shall not be liable or responsible for damages identified by the terms (by way of example only and not in limitation of the breadth of this clause) such as the following: consequential damages, loss of use damages, loss of profits damages, business interruption damages, delay damages, special damages, collateral damages, exemplary damages, damages awarded for gross negligence, direct damages, indirect damages, or damages for failure of performance, breach of contract damages, fraud damages, or any other sort of damage for tort or breach of contract. This limitation shall bind the parties: **(A) WHENEVER OR WHEREVER THE CLAIMED LOSS OR DAMAGE MAY OCCUR; (B) EVEN THOUGH THE ALLEGED LOSS OR DAMAGE IS CLAIMED TO RESULT FROM NEGLIGENCE, STRICT LIABILITY, PRODUCTS LIABILITY, BREACH OF CONTRACT, BREACH OF STATUTE OR REGULATION, OR ANY OTHER LEGAL THEORY OR CAUSE, AND; (C) EVEN THOUGH FERN MAY HAVE BEEN ADVISED OR BE ON NOTICE OF THE POSSIBILITY OR EVEN THE PROBABILITY OF SUCH DAMAGES.**

9. SHIPPER'S RESPONSIBILITIES AND INDEMNIFICATION: (a) Shipper must pay in full for the services rendered under this Agreement at the time the services are requested. The existence of a dispute between Shipper and Fern relative to any claim or other matter shall have no bearing on this duty of payment. No claim may be submitted by or on behalf of Shipper to Fern unless Shipper's account is current. (b) Shipper understands and acknowledges that Fern does not accept or transport illegal or hazardous materials of any kind or nature. Shipper warrants and will ensure that its property is inert, and contains no Hazardous Substances, Hazardous Materials, Chemicals, Gasses, Explosives, Radioactive Materials, Biologically hazardous agents, or any other substance, matter or object in any form that could pose a threat to the health or safety of Fern persons, property, or the public welfare in general. Such goods may be warehoused at owner's risk and expense or destroyed without compensation. (c) Shipper shall defend and indemnify Fern, its employees, directors, officers, and agents from and against any and all demands, claims, causes of action, fines, penalties, damages (including consequential), liabilities,

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judgments, and expenses (including but not limited to reasonable attorneys‟ fees and investigation costs) on account of personal injury, death, or damage to or loss of property or profits arising out of or contributed to by any of the following: Shipper's negligence, willful misconduct, or deliberate act; Shipper's violation of Federal, State, County or Local ordinances; Shipper's violation of Show Regulations and/or Rules as published and set forth by Facility and/or Show Management; and/or Shipper's failure to comply with subsection (b) of this section regarding the inclusion of any dangerous substances in the property placed with Fern.

10. CLAIMS: Claims must be filed in writing within nine (9) months after the date of delivery of the property (or in the case of export traffic, within nine (9) months after delivery at the port of export), except that claims for failure to make delivery must be filed within nine (9) months after a reasonable time for delivery has elapsed. Suits for loss, damage, or delay shall be instituted against Fern no later than two (2) years and one (1) day from the day when written notice is given by Fern to the claimant that Fern has disallowed the claim or any part or parts of the claim specified in the notice. Shipper shall deliver notice of claim for loss or damage by hand, U.S. mail, courier, facsimile, or electronic means to Fern Transportation: 645 Linn Street, Cincinnati, OH 45203, as soon as loss or damage is discovered. The notice of claim shall invite a prompt joint survey of the damage, at a time and place to be agreed between the parties, and such survey shall go forward promptly. However, if in any case the property is received by the Consignee or the Consignee's agent without notice of loss or damage to property being served on Fern within 15 calendar days of the receipt of the property, it is agreed between Fern and Shipper that in that instance the presumption shall arise that the property was delivered in proper quantity and in good condition. Claims filed more than nine (9) months following the date on which the property was delivered or should have been delivered are agreed to be forever time barred.

11. CHOICE OF FORUM / ARBITRATION: THIS CONTRACT SHALL BE CONSTRUED UNDER THE LAWS OF THE STATE OF OHIO WITHOUT GIVING EFFECT TO ITS CONFLICT OF LAWS RULES. EXCLUSIVE VENUE FOR ALL DISPUTES ARISING OUT OF CONTRACT, TORT, COMMON LAW OR RELATING TO THE ENFORCEMENT OR INTERPRETATION OF THIS CONTRACT SHALL RESIDE IN A COURT OF COMPETENT JURISDICTION IN CINCINNATI, OHIO. Notwithstanding anything herein to the contrary, any controversy or claim arising out of or relating to this Agreement, or the breach thereof, shall be exclusively settled by arbitration administered by the American Arbitration Association in accordance with its Commercial Arbitration Rules and judgment on the award rendered by the arbitrator(s) may be entered by any court having jurisdiction thereof.

12. MISCELLANEOUS: (a) Shipper warrants the accuracy of the weight and dimension data furnished in this Contract; (b) Shipper understands that once its property is shipped by Fern pursuant to the instructions contained in this Contract, Shipper has no right to control the shipment, stop the shipment in transit, or divert or reschedule same. (c) Shipper agrees that this Contract may be provided to any third party, including common or contract carriers of cargo by air, water, rail, or road, for the purpose of confirming the right of Fern to control the handling of the property and all matters related to payment for the shipment. Shipper agrees that all shipments are subject to correction and final charges determined by the actual or re-weighed weight of the shipment.

BILL OF LADING LISTED TERMS

SHIPMENTS MOVING VIA NEXT DAY/SECOND DAY: Liability will be limited to $0.50 per pound and shall not exceed $100.00 per piece under any circumstances.

SHIPMENTS MOVING VIA GROUND TRANSPORTATION: Exhibitor agrees (i) Forwarder's liability to Exhibitor shall be limited to $25.00 per pound per package and shall not exceed $100,000 under any circumstances; and (ii) Forwarder shall have no liability for special, incidental, PUNITIVE or consequential damages arising from any loss, damage, mis-delivery or delay of shipment HOWEVER CAUSED.

DECLARED VALUE: Available at the exhibitor's expense at the rate of $4.25 per $100.00 of value declared. Minimum charge of $100.00.

RE-ROUTED FREIGHT: If exhibitor's requested carrier fails to pick-up shipment Fern reserves the right to re-route/re-consign freight to carrier of Fern's choice. Any freight left or abandoned on the show floor will be returned to warehouse and/or consigned to carrier of Fern's choice at exhibitor's expense. Additional COD charges will apply.

Fern is not responsible for shipments left in booth by exhibitor. We will count and ship pieces as we find shipment when we remove from exhibit hall. Exhibitors must insure themselves against loss or theft.

GEORGE fern
EXPOSITION & EVENT SERVICES

2310 Old Steele Creek Road
Charlotte, NC 28208
Phone: 704.398.7440
Fax: 704.398.7444
email: rnorris@fernexpo.com

Medicaid Enterprise Systems Conference

September 08 - 12, 2013
North Charleston Convention Center , North Charleston, SC
06-11719-13

Discount Deadline:
August 26, 2013

SHOW SERVICES & EQUIPMENT ORDERED

Furniture Rental	$
Carpet Rental	$
Exhibit Display Rental	$
Premium Furniture Rental	$
Panelboard Rental	$
Graphics	$
Cleaning Services*	$
Display Labor Services‡*	$
In Booth Forklift Services‡*	$
Material Handling‡*	$
Fern Transportation**	$
Sub Total:	$
Sub Total Taxable	$
Sub Total Non Taxable	$
Sales Tax 7.500%	$
Grand Total:	**$**

* Non taxable
‡ Pay Estimated Cost

CREDIT CARD INFORMATION

Card Type: ☐ VISA ☐ MC ☐ AMEX ☐ DISC

Card Number: _____

Expiration: _____ / _____

Card Holder's Name: _____

Card Holder's Address: _____

_____

City: _____

State: _____ **Zip Code:** _____

Cardholder's Signature: **X** _____

By signing this, I agree to payment terms and conditions outlined by Fern Exposition & Event Services listed on the **Payment Terms & Conditions Form (TC-03)** in this Exhibitor Kit.

CHECK INFORMATION:

Checks must be in U.S. funds drawn on a U.S. bank.

Check #: _____

Date: _____

Amount: $ _____

BANK WIRE INFORMATION

Send to: BMO Harris Bank, Chicago IL USA, Routing #071000288, WCP/Fern Exposition Services LLC Depository, 645 Linn Sttreet Cincinnati, OH 45203, Account #4394136, SWIFT code - HATRUS44. Reference your Company Name/Show Name/and Booth Number. Add $50.00 for processing wire transfer.

** Credit Card payment only is accepted for Fern Transportation services.

All orders are subject to the terms and conditions as outlined in the Exhibitor Service Manual.

EXHIBITOR INFORMATION

Company Name: _____ **Booth#:** _____

Address: _____

City: _____ **State:** _____ **Zip Code:** _____

Contact Name: _____ **Phone:** _____

Fax: _____ **Email:** _____

Signature: _____ **Date:** _____

payment authorization

050113-193854

GEORGE fern
EXPOSITION & EVENT SERVICES

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06-11719-13

Discount Deadline:
August 26, 2013

EXHIBITING COMPANY AUTHORIZATION

Exhibiting Company Name and Booth #:

_____

Exhibitor Signature:

X

Services to be provided by Third Party:

Furniture Rental	$
Carpet Rental	$
Exhibit Display Rental	$
Premium Furniture Rental	$
Panelboard Rental	$
Graphics	$
Cleaning Services*	$
Display Labor Services‡*	$
In Booth Forklift Services‡*	$
Material Handling‡*	$
Fern Transportation**	$
Sales Tax 7.500%	$
Grand Total	$

THIRD PARTY CREDIT CARD INFORMATION

Card Type: ☐ VISA ☐ MC ☐ AMEX ☐ DISC

Card Number: _____

Expiration: _____ / _____

Card Holder's Name: _____

Card Holder's Address: _____

_____

City: _____

State: _____ **Zip Code:** _____

Cardholder's Signature: **X**

By signing this, I agree to payment terms and conditions outlined by Fern Exposition & Event Services listed on the **Payment Terms & Conditions Form (TC-03)** in this Exhibitor Kit.

CHECK INFORMATION: Checks must be in U.S. funds drawn on a U.S. bank.

Check #: _____

Date: _____

Amount: $ _____

BANK WIRE INFORMATION

Send to: BMO Harris Bank, Chicago IL USA, Routing #071000288, WCP/Fern Exposition Services LLC Depository, 645 Linn Sttreet Cincinnati, OH 45203, Account #4394136, SWIFT code - HATRUS44. Reference your Company Name/Show Name/and Booth Number. Add $50.00 for processing wire transfer.

* Non taxable

‡ Pay Estimated Cost

** Credit Card payment only is accepted for Fern Transportation services.

All orders are subject to the terms and conditions as outlined in the Exhibitor Service Manual.

THIRD PARTY INFORMATION

Company Name: _____ **Booth#:** _____

Address: _____

City: _____ **State:** _____ **Zip Code:** _____

Contact Name: _____ **Phone:** _____

Fax: _____ **Email:** _____

Signature: _____ **Date:** _____

third party payment authorization

050113-193854

GEORGE fern
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Click here for the Standard Furniture Rental Brochure

CHAIRS & STOOLS

QTY	ITEM #	DESCRIPTION	DISCOUNT RATE	STANDARD RATE	AMOUNT
☐	101	Armless Side Chair	$ 34.75	$ 50.50	$
☐	103	Upholstered Armless Chair	$ 40.25	$ 58.25	$
☐	105	Upholstered Arm Chair	$ 48.25	$ 70.00	$
☐	121	Swivel Desk Chair	$ 55.00	$ 79.75	$
☐	131	Stool - Padded with Back	$ 55.00	$ 79.75	$

PEDESTAL TABLES (Oak Veneer)

24" Diameter **CANNOT BE SKIRTED**

QTY	ITEM #	DESCRIPTION	DISCOUNT RATE	STANDARD RATE	AMOUNT
☐	204	18"h Pedestal Table	$ 45.25	$ 65.50	$
☐	206	30"h Pedestal Table	$ 50.50	$ 73.25	$
☐	208	40"h Pedestal Table	$ 59.00	$ 85.50	$
30" Diameter	**CANNOT BE SKIRTED**				
☐	207	18"h Pedestal Table	$ 50.50	$ 73.25	$
☐	215	30"h Pedestal Table	$ 55.00	$ 79.75	$
☐	216	40"h Pedestal Table	$ 66.50	$ 96.50	$
36" Diameter	**CANNOT BE SKIRTED**				
☐	209	18"h Pedestal Table	$ 54.50	$ 79.00	$
☐	224	30"h Pedestal Table	$ 60.25	$ 87.25	$
☐	225	40"h Pedestal Table	$ 71.75	$ 104.00	$

☐ Yes, I have completed and included the Payment Authorization Form.

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Sub Total $
Tax 7.500% $
Grand Total $

Cancellation after deadline date will be charged at 50% of prevailing rate. Cancellation after installation will be 100% of prevailing rate.
Requests made after the deadline will be filled, as available, at the standard rate.
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Exhibiting Company Name: _____ **Booth #** _____

standard furniture rental (chairs & pedestal tables)

050113-193854

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Click here for the Standard Furniture Rental Brochure

Choices not indicated will be selected by Fern to coordinate with show colors and size of exhibit.

DISPLAY TABLES - 30" high X 2' wide

QTY	ITEM #	DESCRIPTION	DISCOUNT RATE	STANDARD RATE	AMOUNT
☐	223	4'X30" h table skirted 3 sides (select skirt color below)	$ 76.00	$ 110.25	$
☐	233	6'x30" h table skirted 3 sides (select skirt color below)	$ 92.75	$ 134.50	$
☐	253	8'x30" h table skirted 3 sides (select skirt color below)	$ 110.25	$ 159.75	$
☐	522	Drape 4th side of 30"h table	$ 34.75	$ 50.50	$
☐	222	4'x30" h table not skirted	$ 27.00	$ 39.25	$
☐	232	6'x30" h table not skirted	$ 38.25	$ 55.50	$
☐	252	8'x30" h table not skirted	$ 49.00	$ 71.00	$

Table Skirt Color: ☐ black (04) ☐ blue (06) ☐ gold (08) ☐ gray (09) ☐ green (10)
☐ maroon (11) ☐ plum (19) ☐ red (14) ☐ teal (18) ☐ white (16)

DISPLAY TABLE COUNTERS - 40" high x 2' wide

QTY	ITEM #	DESCRIPTION	DISCOUNT RATE	STANDARD RATE	AMOUNT
☐	229	4'X40" h table skirted 3 sides (select skirt color below)	$ 89.50	$ 129.75	$
☐	239	6'x40" h table skirted 3 sides (select skirt color below)	$ 110.50	$ 160.25	$
☐	259	8'x40" h table skirted 3 sides (select skirt color below)	$ 130.50	$ 189.25	$
☐	530	Drape 4th side of 40"h table	$ 48.25	$ 70.00	$
☐	228	4'x40" h table not skirted	$ 41.50	$ 60.25	$
☐	238	6'x40" h table not skirted	$ 45.25	$ 65.50	$
☐	258	8'x40" h table not skirted	$ 55.00	$ 79.75	$

Table Skirt Color: ☐ black (04) ☐ blue (06) ☐ gold (08) ☐ gray (09) ☐ green (10)
☐ maroon (11) ☐ plum (19) ☐ red (14) ☐ teal (18) ☐ white (16)

TABLETOP RISERS - 12" wide, Covered White

QTY	ITEM #	DESCRIPTION	DISCOUNT RATE	STANDARD RATE	AMOUNT
☐	270	4' Undraped Riser w/Cover	$ 31.50	$ 45.75	$
☐	272	6' Undraped Riser w/Cover	$ 45.25	$ 65.50	$
☐	274	8' Undraped Riser w/Cover	$ 59.25	$ 86.00	$

☐ Yes, I have completed and included the Payment Authorization Form.

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Sub Total	$
Tax 7.500%	$
Grand Total	$

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Exhibiting Company Name: _____ **Booth #** _____

standard furniture rental (tables & table risers)

050113-193854

GEORGE fern
EXPOSITION & EVENT SERVICES

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Medicaid Enterprise Systems Conference

September 08 - 12, 2013

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Discount Deadline:
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Click here for Accessories Rental Brochure

ACCESSORIES

QTY	ITEM #	DESCRIPTION	DISCOUNT RATE	STANDARD RATE	AMOUNT
☐	401	Wastebasket with Liner	$ 14.00	$ 20.25	$
☐	407	Easel, Tripod	$ 31.50	$ 45.75	$
☐	430	Tensa Stanchion	$ 50.50	$ 73.25	$
☐	425	Chrome Vertical Sign Frame 22"W x 28"H	$ 37.00	$ 53.75	$
☐	479	2-Arm Bag Stand	$ 63.25	$ 91.75	$
☐	480	4-Arm Bag Stand	$ 82.25	$ 119.25	$
☐	475	2'x8' Grid Panel	$ 57.00	$ 82.75	$
☐	476	Chrome Grid Legs (for freestanding Grid Panel)	$ 7.50	$ 11.00	$
☐	477	4-Way Connectors (to connect multiple Grid Panels)	$ 2.00	$ 3.00	$
☐	478	7-way Waterfall (for Grid Panels)	$ 6.50	$ 9.50	$

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Sub Total $
Tax 7.500% $
Grand Total $

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Exhibiting Company Name: _____ **Booth #** _____

accessories

050113-193854

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Click here for carpet color samples

STANDARD CARPET

☐ Black (04) ☐ Blue (06) ☐ Blue-Jay (81) ☐ Cayenne (82) ☐ Gray (09)

☐ Madison (80) ☐ Maroon (11) ☐ Plum (19) ☐ Red (14) ☐ Seafoam (20)

Standard carpet is a 13 oz. carpet available in 10 colors in 9 ft. width. Standard carpet price includes rental, installation, removal and front edge taping only. If additional color options are desired, refer to the Custom Plush Carpet Rental form.

STANDARD CARPET PACKAGE

Standard Carpet Package includes carpet & padding

QTY	ITEM #	DESCRIPTION	DISCOUNT RATE	STANDARD RATE	AMOUNT
☐	309	9 ft. x 10 ft. Standard Carpet & Padding	$ 175.50	$ 477.75	$
☐	310	9 ft. x 20 ft. Standard Carpet & Padding	$ 351.00	$ 955.50	$
☐	311	9 ft. x 30 ft. Standard Carpet & Padding	$ 526.50	$ 1,433.25	$
☐	312	9 ft. x 40 ft. Standard Carpet & Padding	$ 702.00	$ 1,911.00	$

STANDARD CARPET ONLY

QTY	ITEM #	DESCRIPTION	DISCOUNT RATE	STANDARD RATE	AMOUNT
☐	301	9 ft. x 10 ft. Standard Carpet	$ 111.25	$ 161.25	$
☐	302	9 ft. x 20 ft. Standard Carpet	$ 222.50	$ 322.50	$
☐	303	9 ft. x 30 ft. Standard Carpet	$ 333.75	$ 483.75	$
☐	304	9 ft. x 40 ft. Standard Carpet	$ 445.00	$ 645.00	$

COMPLETE AREA (requires a minimum order of 100 sq. ft.)

Please select option(s) below and calculate square footage. Prices below are per sq. ft.

QTY	ITEM #	DESCRIPTION	SQUARE FOOTAGE	DISCOUNT RATE	STANDARD RATE	AMOUNT
☐	314	Standard Carpet	_____ft. x _____ft. = _____sq. ft.	$ 2.86	$ 4.15	$
☐	350	Padded Area Size	_____ft. x _____ft. = _____sq. ft.	$ 0.93	$ 1.34	$
☐	360	Plastic Covering	_____ft. x _____ft. = _____sq. ft.	$ 0.51	$ 0.73	$

☐ Yes, I have completed and included the Payment Authorization Form.

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Sub Total $
Tax 7.500% $
Grand Total $

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Exhibiting Company Name: _____ **Booth #** _____

standard carpet rental

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Discount Deadline:
August 26, 2013

Click here for carpet color samples

CUSTOM PLUSH CARPET (requires a minimum order of 100 sq. ft.)

☐ Berry (51) ☐ Blue Mist (68) ☐ Burgundy (48) ☐ Charcoal (66) ☐ Cherry Red (46) ☐ Colony Blue (62)

☐ Ebony (47) ☐ Emerald (67) ☐ French Beige (65) ☐ Gray Pearl (64) ☐ Mocha (61) ☐ White (63)

Custom Plush carpet is an upgraded 34 oz. carpet in 12 decorator colors. Custom Plush carpet price includes laying, trimming, seaming, wastage, edge taping, rental and removal of carpet specifically cut to your exact measurements. Order must be received by Discount Deadline in order to ensure availability of color selection.

CUSTOM PLUSH CARPET PACKAGE

Custom Plush Carpet Package includes carpet and padding

QTY	ITEM #	DESCRIPTION	DISCOUNT RATE	STANDARD RATE	AMOUNT
☐	335	10 ft. x 10 ft. Custom Plush Carpet & Padding	$ 323.25	$ 468.75	$
☐	336	10 ft. x 20 ft. Custom Plush Carpet & Padding	$ 646.50	$ 937.50	$
☐	337	10 ft. x 30 ft. Custom Plush Carpet & Padding	$ 969.75	$ 1,406.25	$
☐	338	10 ft. x 40 ft. Custom Plush Carpet & Padding	$ 1,293.00	$ 1,875.00	$

CUSTOM PLUSH CARPET ONLY

QTY	ITEM #	DESCRIPTION	DISCOUNT RATE	STANDARD RATE	AMOUNT
☐	331	10 ft. x 10 ft. Custom Plush Carpet	$ 270.50	$ 392.25	$
☐	332	10 ft. x 20 ft. Custom Plush Carpet	$ 541.00	$ 784.50	$
☐	333	10 ft. x 30 ft. Custom Plush Carpet	$ 811.50	$ 1,176.75	$
☐	334	10 ft. x 40 ft. Custom Plush Carpet	$ 1,082.00	$ 1,569.00	$

COMPLETE AREA (requires a minimum order of 100 sq. ft.)

Please select option(s) below and calculate square footage. Prices below are per sq. ft.

QTY	ITEM #	DESCRIPTION	SQUARE FOOTAGE	DISCOUNT RATE	STANDARD RATE	AMOUNT
☐	328	Custom Plush Carpet	_____ft. x _____ft. = _____sq. ft.	$ 3.38	$ 4.90	$
☐	350	Padded Area Size	_____ft. x _____ft. = _____sq. ft.	$ 0.93	$ 1.34	$
☐	360	Plastic Covering	_____ft. x _____ft. = _____sq. ft.	$ 0.51	$ 0.73	$

☐ Yes, I have completed and included the Payment Authorization Form.

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Sub Total $
Tax 7.500% $
Grand Total $

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Exhibiting Company Name: _____ **Booth #** _____

custom plush carpet rental

050113-193854

GEORGE fern
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Click here for Exhibit Rental Brochure

PACKAGE 1 - 20' INLINE EXHIBIT

QTY	ITEM #	DESCRIPTION	DISCOUNT	STANDARD	AMOUNT
☐	4024	Enhanced Package (select Exhibit options below)	$ 6,337.50	$ 8,555.00	$
☐	4010	Standard Package (select Exhibit options below)	$ 4,290.00	$ 5,792.50	$

Panel Color: ☐ black PVC (04) ☐ white PVC (16) ☐ blue velcro (55) ☐ gray velcro (56)

Standard Carpet: ☐ black (04) ☐ blue (06) ☐ gray (09) ☐ maroon (11) ☐ red (14) ☐ seafoam (20) ☐ plum (19) ☐ madison (80)

Enhanced Carpet: ☐ berry (51) ☐ blue mist (68) ☐ burgundy (48) ☐ charcoal (66) ☐ cherry red (46) ☐ colony blue (62)
☐ ebony (47) ☐ emerald (67) ☐ french beige (65) ☐ gray pearl (64) ☐ mocha (61) ☐ white (63)

Header Sign Copy: _____ Sign Lettering Color: ☐ black ☐ blue ☐ red

PACKAGE 2 - 20' ISLAND EXHIBIT

QTY	ITEM #	DESCRIPTION	DISCOUNT	STANDARD	AMOUNT
☐	4026	Enhanced Package (select Exhibit options below)	$ 12,347.50	$ 16,670.00	$
☐	4012	Standard Package (select Exhibit options below)	$ 8,800.00	$ 11,880.00	$

Panel Color: ☐ black PVC (04) ☐ white PVC (16) ☐ blue velcro (55) ☐ gray velcro (56)

Standard Carpet: ☐ black (04) ☐ blue (06) ☐ gray (09) ☐ maroon (11) ☐ red (14) ☐ seafoam (20) ☐ plum (19) ☐ madison (80)

Enhanced Carpet: ☐ berry (51) ☐ blue mist (68) ☐ burgundy (48) ☐ charcoal (66) ☐ cherry red (46) ☐ colony blue (62)
☐ ebony (47) ☐ emerald (67) ☐ french beige (65) ☐ gray pearl (64) ☐ mocha (61) ☐ white (63)

Header Sign Copy: _____ Sign Lettering Color: ☐ black ☐ blue ☐ red

PACKAGE 3 - TABLETOP EXHIBIT

QTY	ITEM #	DESCRIPTION	DISCOUNT	STANDARD	AMOUNT
☐	4014	Enhanced Package (select Exhibit options below)	$ 1,290.00	$ 1,742.50	$
☐	4002	Standard Package (select Exhibit options below)	$ 910.00	$ 1,227.50	$

Table Skirt Color: ☐ black (04) ☐ blue (06) ☐ gold (08) ☐ gray (09) ☐ green (10)
☐ maroon (11) ☐ plum (19) ☐ red (14) ☐ teal (80) ☐ white (16)

Panel Color: ☐ black PVC (04) ☐ white PVC (16) ☐ blue velcro (55) ☐ gray velcro (56)

Standard Carpet: ☐ black (04) ☐ blue (06) ☐ gray (09) ☐ maroon (11) ☐ red (14) ☐ seafoam (20) ☐ plum (19) ☐ madison (80)

Enhanced Carpet: ☐ berry (51) ☐ blue mist (68) ☐ burgundy (48) ☐ charcoal (66) ☐ cherry red (46) ☐ colony blue (62)
☐ ebony (47) ☐ emerald (67) ☐ french beige (65) ☐ gray pearl (64) ☐ mocha (61) ☐ white (63)

Header Sign Copy: _____ Sign Lettering Color: ☐ black ☐ blue ☐ red

Remember to order the following items as desired. They are NOT included in the display package.
~ Furniture ~ Electrical Service ~ Custom Lighting ~ Floral ~ Cleaning Service ~

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Sub Total $
Tax 7.500% $
Grand Total $

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Exhibiting Company Name: _____ **Booth #** _____

Form #

exhibit rental

050113-193854

GEORGE fern
EXPOSITION & EVENT SERVICES

2310 Old Steele Creek Road
Charlotte, NC 28208
Phone: 704.398.7440
Fax: 704.398.7444
email: rnorris@fernexpo.com

Medicaid Enterprise Systems Conference

September 08 - 12, 2013
North Charleston Convention Center , North Charleston, SC
06-11719-13

Discount Deadline:
August 26, 2013

Click here for Exhibit Rental Brochure

PACKAGE 4 - 10' INLINE EXHIBIT

QTY	ITEM #	DESCRIPTION	DISCOUNT	STANDARD	AMOUNT
☐	4016	Enhanced Package (select Exhibit options below)	$ 2,790.00	$ 3,767.50	$
☐	4004	Standard Package (select Exhibit options below)	$ 1,595.00	$ 2,152.50	$

Panel Color: ☐ black PVC (04) ☐ white PVC (16) ☐ blue velcro (55) ☐ gray velcro (56)

Standard Carpet: ☐ black (04) ☐ blue (06) ☐ gray (09) ☐ maroon (11) ☐ red (14) ☐ seafoam (20) ☐ plum (19) ☐ madison (80)

Enhanced Carpet: ☐ berry (51) ☐ blue mist (68) ☐ burgundy (66) ☐ charcoal (66) ☐ cherry red (46) ☐ colony blue (62)
☐ ebony (47) ☐ emerald (67) ☐ french beige (65) ☐ gray pearl (64) ☐ mocha (61) ☐ white (63)

Header Sign Copy: _____ Sign Lettering Color: ☐ black ☐ blue ☐ red

PACKAGE 5 - 10' CENTER EXHIBIT

QTY	ITEM #	DESCRIPTION	DISCOUNT	STANDARD	AMOUNT
☐	4018	Enhanced Package (select Exhibit options below)	$ 2,787.50	$ 3,762.50	$
☐	4006	Standard Package (select Exhibit options below)	$ 1,980.00	$ 2,672.50	$

Panel Color: ☐ black PVC (04) ☐ white PVC (16) ☐ blue velcro (55) ☐ gray velcro (56)

Standard Carpet: ☐ black (04) ☐ blue (06) ☐ gray (09) ☐ maroon (11) ☐ red (14) ☐ seafoam (20) ☐ plum (19) ☐ madison (80)

Enhanced Carpet: ☐ berry (51) ☐ blue mist (68) ☐ burgundy (48) ☐ charcoal (46) ☐ cherry red (46) ☐ colony blue (62)
☐ ebony (47) ☐ emerald (67) ☐ french beige (65) ☐ gray pearl (64) ☐ mocha (61) ☐ white (63)

Header Sign Copy: _____ Sign Lettering Color: ☐ black ☐ blue ☐ red

PACKAGE 6 - 10' CURVED EXHIBIT

QTY	ITEM #	DESCRIPTION	DISCOUNT	STANDARD	AMOUNT
☐	4020	Enhanced Package (select Exhibit options below)	$ 3,330.00	$ 4,495.00	$
☐	4008	Standard Package (select Exhibit options below)	$ 1,925.00	$ 2,600.00	$

Panel Color: ☐ black PVC (04) ☐ white PVC (16) ☐ blue velcro (55) ☐ gray velcro (56)

Standard Carpet: ☐ black (04) ☐ blue (06) ☐ gray (09) ☐ maroon (11) ☐ red (14) ☐ seafoam (20) ☐ plum (19) ☐ madison (80)

Enhanced Carpet: ☐ berry (51) ☐ blue mist (68) ☐ burgundy (48) ☐ charcoal (66) ☐ cherry red (46) ☐ colony blue (62)
☐ ebony (47) ☐ emerald (67) ☐ french beige (65) ☐ gray pearl (64) ☐ mocha (61) ☐ white (63)

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Exhibiting Company Name: _____ **Booth #** _____

Form #

exhibit rental

050113-193854

GEORGE fern
EXPOSITION & EVENT SERVICES

2310 Old Steele Creek Road
Charlotte, NC 28208
Phone: 704.398.7440
Fax: 704.398.7444
email: rnorris@fernexpo.com

Medicaid Enterprise Systems Conference

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06-11719-13

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COUNTERS

QTY	ITEM #	DESCRIPTION	DISCOUNT RATE	STANDARD RATE	AMOUNT
☐	4041	1 M x ½ M x 30"h	$ 330.00	$ 445.00	$
☐	4043	1 M x ½ M x 43"h	$ 385.00	$ 520.00	$
☐	4042	2 M x ½ M x 30"h	$ 550.00	$ 742.50	$
☐	4044	2 M x ½ M x 43"h	$ 605.00	$ 817.50	$
☐	4080	Full View Showcase	$ 725.00	$ 980.00	$

FREESTANDING UNITS

☐	4031	8' x 1 M Freestanding Panel	$ 330.00	$ 445.00	$
☐	4055	One Sided Gondola	$ 330.00	$ 445.00	$
☐	4056	Two Sided Gondola	$ 400.00	$ 540.00	$

KIOSKS & TOWERS

☐	4033	8' Triangle Kiosk	$ 545.00	$ 735.00	$
☐	4034	8' Square Kiosk	$ 725.00	$ 980.00	$
☐	4035	Wire-wall Kiosk	$ 290.00	$ 392.50	$
☐	4036	TV/DVD/VCR Cabinet	$ 725.00	$ 980.00	$
☐	4037	12' Triangle Tower	$ 660.00	$ 890.00	$
☐	4038	12' Square Tower	$ 875.00	$ 1,182.50	$

SHELVING UNITS & PEDESTALS

☐	4003	Shelf Cabinet Unit w/30" cabinet	$ 725.00	$ 980.00	$
☐	4005	Shelf Cabinet Unit w/43" cabinet	$ 725.00	$ 980.00	$
☐	4053	½ M x 1 M Planter Box	$ 110.00	$ 147.50	$
☐	4063	½ M x 30" h Pedestal	$ 220.00	$ 297.50	$
☐	4064	½ M x 43" h Pedestal	$ 290.00	$ 392.50	$

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Exhibiting Company Name: _____ **Booth #** _____

Form #

exhibit rental (components)

050113-193854

GEORGE fern
EXPOSITION & EVENT SERVICES

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Charlotte, NC 28208
Phone: 704.398.7440
Fax: 704.398.7444
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ACCESSORIES

QTY	ITEM #	DESCRIPTION	DISCOUNT RATE	STANDARD RATE	AMOUNT
☐	4071	1 M Straight Shelf	$ 45.00	$ 60.00	$
☐	4072	1 M Angled Shelf	$ 45.00	$ 60.00	$
☐	4082	Halogen Arm Light	$ 90.00	$ 122.50	$
☐	4073	Pamphlet Pocket (5" x 9")	$ 22.50	$ 30.00	$
☐	4074	Letter Pocket (9" x 9")	$ 30.00	$ 40.00	$
☐	4075	Brochure Pocket (9" x 11")	$ 37.50	$ 50.00	$

OFFICE / STORAGE CLOSETS

Office and meeting room structures are available in a Hardwall, Velcro or Smoked Plexiglas. Please contact Fern Exposition & Event Services for a quote.

In addition, logo's and other graphics can be applied to the walls of rooms, meter panels and other accessory items at competitive prices. We offer full color digital printing and laminating of your artwork or if you prefer, we can create custom graphics specifically to suit your needs. Please ask a Fern Exposition & Event Services representative for assistance.

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Exhibiting Company Name: _____ **Booth #** _____

Form #

exhibit rental (accessories & office/storage closet)

050113-193854

GEORGE fern
EXPOSITION & EVENT SERVICES

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Charlotte, NC 28208
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QTY	ITEM #	DESCRIPTION	DISCOUNT	STANDARD	AMOUNT	
☐	3401	LC 8001 Miami Right Arm Unit White	$ 592.50	$ 889.00	$	Page 1
☐	3402	LC 8003 Miami Chaise White	$ 592.50	$ 889.00	$	
☐	3403	LC 8004 Miami Tail Ottoman White	$ 442.50	$ 664.00	$	
☐	3404	LC 8002 Miami Armless White	$ 592.50	$ 889.00	$	
☐	3405	LC 8006 Miami Round Ottoman White	$ 442.50	$ 664.00	$	
☐	3406	LC 6004 Boca Corner Unit White	$ 442.50	$ 664.00	$	Page 2
☐	3407	LC 6004B Boca Corner Unit Black	$ 442.50	$ 664.00	$	
☐	3408	LC 6002 Boca Armless Unit White	$ 373.50	$ 560.00	$	
☐	3409	LC 6002B Boca Armless Unit Black	$ 373.50	$ 560.00	$	
☐	3410	LC 6001 Vero High Back Corner White	$ 517.50	$ 776.00	$	
☐	3411	LC 6000 Vero High Back Armless White	$ 442.50	$ 664.00	$	
☐	3412	LC 800 Malibu Sofa White	$ 892.50	$ 1,139.00	$	Page 3
☐	3413	LC 803 Malibu Sofa Red	$ 892.50	$ 1,139.00	$	
☐	3414	LC 801 Malibu Chair & Half White	$ 712.50	$ 1,069.00	$	
☐	3415	LC 804 Malibu Chair & Half Red	$ 712.50	$ 1,069.00	$	
☐	3416	LC 802 Malibu Bench White	$ 600.00	$ 900.00	$	
☐	3417	LC 805 Malibu Bench Red	$ 600.00	$ 900.00	$	
☐	3418	LC 603 Barcelona Club Chair White	$ 547.50	$ 821.00	$	
☐	3419	LC 601 Barcelona Club Chair Red	$ 547.50	$ 821.00	$	
☐	3420	LC 605 Barcelona Club Chair Black	$ 547.50	$ 821.00	$	
☐	3421	LC 604 Barcelona Ottoman White	$ 262.50	$ 394.00	$	
☐	3422	LC 602 Barcelona Ottoman Red	$ 262.50	$ 394.00	$	
☐	3423	LC 606 Barcelona Ottoman Black	$ 262.50	$ 394.00	$	
☐	3424	LC 612 Paloma Swivel Chair Red	$ 315.00	$ 472.50	$	
☐	3425	LC 613 Paloma Swivel Chair Charcoal	$ 315.00	$ 472.50	$	
☐	3426	LC 9031B St. Tropez Arm Chair Black	$ 525.00	$ 787.50	$	Page 4
☐	3427	LC 9031W St. Tropez Arm Chair White	$ 525.00	$ 787.50	$	
☐	3428	LC 9031Y St. Tropez Arm Chair Yellow	$ 525.00	$ 787.50	$	
☐	3429	LC 9031R St. Tropez Arm Chair Red	$ 525.00	$ 787.50	$	
☐	3430	LC 9030B St. Tropez Armless Chair Black	$ 487.50	$ 731.00	$	

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premium furniture rental

050113-193854

GEORGE fern
EXPOSITION & EVENT SERVICES

2310 Old Steele Creek Road
Charlotte, NC 28208
Phone: 704.398.7440
Fax: 704.398.7444
email: rnorris@fernexpo.com

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Click here for Premium Furniture Brochure

QTY	ITEM #	DESCRIPTION	DISCOUNT	STANDARD	AMOUNT	
☐	3431	LC 9030W St. Tropez Armless Chair White	$ 487.50	$ 731.00	$	Page 4
☐	3432	LC 9030Y St. Tropez Armless Chair Yellow	$ 487.50	$ 731.00	$	
☐	3433	LC 9030R St. Tropez Armless Chair Red	$ 487.50	$ 731.00	$	
☐	3434	LC 611 Sausalito Sofa Black	$ 607.50	$ 911.00	$	Page 5
☐	3435	LC 609 Sausalito Club Chair Black	$ 390.00	$ 585.00	$	
☐	3436	LC 618 Sausalito Club Chair Cobalt	$ 457.50	$ 686.00	$	
☐	3437	LC 610 Sausalito Loveseat Black	$ 555.00	$ 832.50	$	
☐	3438	LC 303 Princeton Sofa Black	$ 705.00	$ 1,057.50	$	
☐	3439	LC 301 Princeton Club Chair Black	$ 510.00	$ 765.00	$	
☐	3440	LC 302 Princeton Loveseat Black	$ 622.50	$ 934.00	$	
☐	3441	LC 614 Tribeca Sectional Black	$ 390.00	$ 585.00	$	
☐	3442	LC 615 Tribeca Corner Black	$ 427.50	$ 641.00	$	
☐	3443	LC 616 Tribeca Bench Black	$ 390.00	$ 585.00	$	
☐	3444	LC 403 Cambridge Sofa	$ 682.50	$ 1,024.00	$	Page 6
☐	3445	LC 401 Cambridge Club Chair	$ 457.50	$ 686.00	$	
☐	3446	LC 402 Cambridge Loveseat	$ 600.00	$ 900.00	$	
☐	3447	LC 103 Westchester Sofa	$ 780.00	$ 1,170.00	$	
☐	3448	LC 101 Westchester Club Chair	$ 525.00	$ 787.50	$	
☐	3449	LC 705 Westchester Ottoman	$ 262.50	$ 394.00	$	
☐	3450	LC 102 Westchester Loveseat	$ 682.50	$ 1,024.00	$	
☐	3451	LC 203 Manhattan Sofa Pewter	$ 690.00	$ 1,035.00	$	
☐	3455	LC 201 Manhattan Club Chair Pewter	$ 465.00	$ 697.50	$	
☐	3459	LC 202 Manhattan Loveseat Pewter	$ 600.00	$ 900.00	$	
☐	3463	LC 608 Pacifica Sofa Plum	$ 750.00	$ 1,125.00	$	Page 7
☐	3467	LC 607 Pacifica Club Chair Plum	$ 547.50	$ 821.00	$	
☐	3471	LC 617 Pacifica Bench Plum	$ 390.00	$ 585.00	$	
☐	3475	FL 102 Floor Lamp Black & Chrome	$ 195.00	$ 292.50	$	
☐	3476	LC 703 Cube Black	$ 127.50	$ 191.00	$	
☐	3477	LC 712 Cube Titan White	$ 127.50	$ 191.00	$	

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premium furniture rental

050113-193854

GEORGE fern
EXPOSITION & EVENT SERVICES

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QTY	ITEM #	DESCRIPTION	DISCOUNT	STANDARD	AMOUNT	
☐	3478	LC 703 Cube Red	$ 127.50	$ 191.00	$	
☐	3479	LC 704 Cube Sunflower	$ 127.50	$ 191.00	$	
☐	3480	LC 701 Cube Concentric Print Red	$ 127.50	$ 191.00	$	
☐	3481	LC 708 Kobe Citrus	$ 232.50	$ 349.00	$	Page 7
☐	3482	LC 706 Kobe Black	$ 232.50	$ 349.00	$	
☐	3483	LC 707 Kobe Plum	$ 232.50	$ 349.00	$	
☐	3484	LC 709 Kobe Tangerine	$ 232.50	$ 349.00	$	
☐	3485	TO 601 Sterling Coffee Table	$ 247.50	$ 371.00	$	
☐	3486	TO 602 Sterling End Table	$ 232.50	$ 349.00	$	
☐	3487	TO 501 Hampton Coffee Table	$ 255.00	$ 382.50	$	
☐	3488	TO 502 Hampton End Table	$ 247.50	$ 371.00	$	
☐	3489	TO 101 Westchester Coffee Table	$ 262.50	$ 394.00	$	
☐	3490	TO 102 Westchester End Table	$ 240.00	$ 360.00	$	
☐	3491	TO 401 Hamilton Coffee Table	$ 270.00	$ 405.00	$	Page 8
☐	3492	TO 402 Hamilton End Table	$ 277.50	$ 416.00	$	
☐	3493	TO 201 Princeton Coffee Table	$ 255.00	$ 382.50	$	
☐	3494	TO 202 Princeton End Table	$ 247.50	$ 371.00	$	
☐	3495	TO 605 Cube Table Black 24x24x21	$ 352.50	$ 529.00	$	
☐	3497	TO 603 Cube Table Black 24x24x16	$ 285.00	$ 427.50	$	
☐	3499	TO 604 Cube Table Black 30x30x16	$ 330.00	$ 495.00	$	
☐	3501	LB 3005 LED Buffet Table	$ 1,498.50	$ 2,248.00	$	
☐	3502	LB 3003 LED Communal Table	$ 1,798.50	$ 2,698.00	$	
☐	3503	LB 3000 LED Light Bar	$ 1,492.50	$ 2,239.00	$	
☐	3504	LB 3001 High Bar Table	$ 1,042.50	$ 1,564.00	$	Page 9
☐	3505	AC 112B Bar Black	$ 405.00	$ 607.50	$	
☐	3506	AC 112W Bar White	$ 405.00	$ 607.50	$	
☐	3507	AC 201 Extension Bar	$ 517.50	$ 776.00	$	
☐	3508	AC 200 Corner Bar	$ 517.50	$ 776.00	$	
☐	3509	SB 202 Silk Back Bar Stool	$ 225.00	$ 337.50	$	
☐	3510	SC 203 Bombe Bar Stool	$ 255.00	$ 382.50	$	Page 10

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premium furniture rental

050113-193854

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QTY	ITEM #	DESCRIPTION	DISCOUNT	STANDARD	AMOUNT	
☐	3511	SB 208 Trave Bar Stool	$ 255.00	$ 382.50	$	
☐	3512	SB 201 Lennox Bar Stool	$ 255.00	$ 382.50	$	
☐	3513	SB 204 Euro Black Bar Stool	$ 225.00	$ 337.50	$	
☐	3514	SB 209 Park Ave Bar Stool	$ 240.00	$ 360.00	$	
☐	3515	SB 505W Hourglass Bar Stool White	$ 247.50	$ 371.00	$	
☐	3516	SB 505B Hourglass Bar Stool Black	$ 247.50	$ 371.00	$	Page 10
☐	3517	SB 501W Napa Stool	$ 240.00	$ 360.00	$	
☐	3518	SD 100 Drafting Stool with arms	$ 262.50	$ 394.00	$	
☐	3519	SD 101 Drafting Stool without arms	$ 255.00	$ 382.50	$	
☐	3520	CH 800W Panton Chair White	$ 187.50	$ 381.00	$	
☐	3521	CH 800B Panton Chair Black	$ 187.50	$ 381.00	$	
☐	3522	CH 307 Silk Black Chair without arms	$ 142.50	$ 214.00	$	
☐	3523	CH 308 Silk Black Chair with arms	$ 150.00	$ 225.00	$	
☐	3524	CH 301 Euro Black Chair without arms	$ 127.50	$ 191.00	$	
☐	3525	CH 302 Euro Black Chair with arms	$ 135.00	$ 202.50	$	
☐	3526	CH 308 Euro Maple Chair	$ 180.00	$ 270.00	$	Page 11
☐	3527	CH 311 Park Ave Café Chair	$ 210.00	$ 315.00	$	
☐	3528	CH 900 Queen Anne Chair	$ 195.00	$ 292.50	$	
☐	3529	CH 904 Traditional Mahogany Chair	$ 285.00	$ 427.50	$	
☐	3530	CH 905 Traditional Mahogany Chair with casters	$ 292.50	$ 439.00	$	
☐	3531	CH 907 Parson Chair	$ 195.00	$ 292.50	$	
☐	3532	TB 103 Lennox Bar Table	$ 307.50	$ 461.00	$	
☐	3533	TB 102 Bombe Bar Table	$ 352.50	$ 529.00	$	
☐	3534	TB 206 Silk Bar Table 30"d	$ 255.00	$ 382.50	$	
☐	3535	TB 207 Silk Bar Table 36"d	$ 262.50	$ 394.00	$	
☐	3536	TB 100 Trave Bar Table	$ 352.50	$ 529.00	$	Page 12
☐	3537	TC 504 Euro Chrome Bar Table Black 30"	$ 255.00	$ 382.50	$	
☐	3539	TC 505 Euro Chrome Bar Table Black 36"	$ 262.50	$ 394.00	$	
☐	3541	TC 108 Euro Chrome Bar Table Black 42"	$ 270.00	$ 405.00	$	

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2310 Old Steele Creek Road
Charlotte, NC 28208
Phone: 704.398.7440
Fax: 704.398.7444
email: rnorris@fernexpo.com

Medicaid Enterprise Systems Conference

September 08 - 12, 2013

North Charleston Convention Center , North Charleston, SC

06-11719-13

Discount Deadline:
August 26, 2013

Click here for Premium Furniture Brochure

QTY	ITEM #	DESCRIPTION	DISCOUNT	STANDARD	AMOUNT	
☐	3543	TC 502 Euro Black Café Table 30"	$ 255.00	$ 382.50	$	
☐	3545	TC 503 Euro Black Café Table 36"	$ 262.50	$ 394.00	$	
☐	3547	TC 107 Euro Black Café Table 42"	$ 270.00	$ 405.00	$	
☐	3549	TB 204 Euro Black Bar Table 30"	$ 255.00	$ 382.50	$	
☐	3551	TB 205 Euro Black Bar Table 36"	$ 262.50	$ 394.00	$	
☐	3553	TC 500 Park Ave Café Table 30"	$ 240.00	$ 360.00	$	Page 12
☐	3554	TC 501 Park Ave Café Table 36"	$ 247.50	$ 371.00	$	
☐	3555	TB 200 Park Ave Bar Table 30"	$ 255.00	$ 382.50	$	
☐	3556	TB 201 Park Ave Bar Table 36"	$ 262.50	$ 394.00	$	
☐	3557	TC 102 Euro Maple Café Table	$ 292.50	$ 439.00	$	
☐	3558	BC 121 Carmel Étagère	$ 622.50	$ 934.00	$	
☐	3559	CH 200 Conference Chair Mid Back	$ 255.00	$ 382.50	$	
☐	3560	CH 201 Conference Chair High Back	$ 270.00	$ 405.00	$	
☐	3561	CH 202 Conference Chair Sled Base	$ 240.00	$ 360.00	$	
☐	3562	CH 100 Conference Chair Leather Mid Back	$ 285.00	$ 427.50	$	
☐	3563	CH 101 Conference Chair Leather High Back	$ 337.50	$ 506.00	$	Page 13
☐	3564	CH 102 Conference Chair Leather Sled Base	$ 277.50	$ 416.00	$	
☐	3565	CH 400 Task Chair with arms	$ 195.00	$ 292.50	$	
☐	3566	CH 401 Task Chair without arms	$ 202.50	$ 304.00	$	
☐	3567	CH 203 Conference Gray High Back	$ 270.00	$ 405.00	$	
☐	3568	CH 908 Traditional Mahogany Leather Chair	$ 352.50	$ 529.00	$	
☐	3569	TC 600 Conference Table 6' Maple	$ 622.50	$ 934.00	$	
☐	3570	TC 601 Conference Table 8' Maple	$ 675.00	$ 1,012.50	$	
☐	3571	TC 312 Conference Table 6' Black	$ 622.50	$ 934.00	$	
☐	3572	TC 307 Conference Table 6' Mahogany	$ 622.50	$ 934.00	$	Page 14
☐	3573	TC 309 Conference Table 6' Black	$ 622.50	$ 934.00	$	
☐	3574	TC 302 Conference Table 8' Mahogany	$ 675.00	$ 1,012.50	$	
☐	3575	TC 303 Conference Table 8' Black	$ 675.00	$ 1,012.50	$	
☐	3576	TC 301 Conference Table 10' Black	$ 780.00	$ 1,170.00	$	

☐ Yes, I have completed and included the Payment Authorization Form.

If you have any questions or concerns about your invoice, please visit the Fern Exhibitor Service Desk at your show/event prior to leaving. No credits or refunds will be issued after close of the show/event on items and/or services ordered and not received.

Sub Total	$
Tax 7.500%	$
Grand Total	$

Cancellation after deadline date will be charged at 75% of prevailing rate. Cancellation after installation will be 100% of prevailing rate.
Requests made after the deadline will be filled, as available, at the standard rate.
All orders are subject to the terms and conditions as outlined in the Exhibitor Service Manual.

Exhibiting Company Name: _____ **Booth #** _____

premium furniture rental

050113-193854

GEORGE fern
EXPOSITION & EVENT SERVICES

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QTY	ITEM #	DESCRIPTION	DISCOUNT	STANDARD	AMOUNT	
☐	3577	TC 104 Queen Anne Conference Table	$ 562.50	$ 844.00	$	Page 14
☐	3578	DE 601 Queen Anne Writing Desk	$ 435.00	$ 652.50	$	
☐	3579	TG 400 Chrome & Glass Table 5'	$ 570.00	$ 855.00	$	
☐	3580	TG 403 Chrome & Glass Table 42"	$ 412.50	$ 619.00	$	
☐	3581	TG 401 Trestle Table 4'	$ 420.00	$ 630.00	$	
☐	3582	TG 402 Trestle Table 32'd	$ 390.00	$ 585.00	$	
☐	3583	PE 100 Storage Pedestal Black	$ 547.50	$ 821.00	$	
☐	3584	PE 105 Storage Pedestal Gray	$ 547.50	$ 821.00	$	Page 15
☐	3585	PE 110 Storage Pedestal White	$ 547.50	$ 821.00	$	
☐	3586	TC 700 Computer Counter	$ 262.50	$ 394.00	$	
☐	3587	TC 701 Computer Desk	$ 247.50	$ 371.00	$	
☐	3588	BC 103 Bookcase Gray	$ 487.50	$ 731.00	$	
☐	3589	CR 100 Credenza Gray	$ 555.00	$ 832.50	$	
☐	3590	DE 102 Desk Gray	$ 562.50	$ 844.00	$	
☐	3591	CR 212 Credenza Maple	$ 675.00	$ 1,012.50	$	
☐	3592	DE 136 Single Pedestal Desk Maple	$ 705.00	$ 1,057.50	$	
☐	3593	DE 131 Double Pedestal Desk Maple	$ 712.50	$ 1,069.00	$	
☐	3594	LF 206 Lateral File Maple	$ 472.50	$ 709.00	$	
☐	3595	CR 205 Credenza Walnut	$ 675.00	$ 1,012.50	$	
☐	3596	DE 206 Double Pedestal Desk Walnut	$ 630.00	$ 945.00	$	Page 16
☐	3597	DE 201 Exec Double Pedestal Desk Walnut	$ 690.00	$ 1,035.00	$	
☐	3598	FL 204 Lateral File Walnut	$ 465.00	$ 697.50	$	
☐	3599	BC 107 Bookcase Mahogany	$ 675.00	$ 1,012.50	$	
☐	3661	BC 109 Bookcase Walnut	$ 510.00	$ 765.00	$	
☐	3662	CR 301 Credenza Mahogany	$ 742.50	$ 1,114.00	$	
☐	3663	DE 300 Double Pedestal Desk Mahogany	$ 742.50	$ 1,114.00	$	
☐	3664	LF 101 Lateral 2 Drawer File Gray	$ 427.50	$ 641.00	$	Page 17
☐	3665	LF 106 Lateral 2 Drawer File Black	$ 427.50	$ 641.00	$	
☐	3666	AC 111 Refrigerator Small	$ 435.00	$ 652.50	$	

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Sub Total _____
Tax 7.500% _____
Grand Total _____

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Exhibiting Company Name: _____ **Booth #** _____

premium furniture rental

050113-193854

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QTY	ITEM #	DESCRIPTION	DISCOUNT	STANDARD	AMOUNT
☐	3667	PE 101 Pedestal Black 14x14x42	$ 360.00	$ 540.00	
☐	3668	PE 102 Pedestal Black 14x14x36	$ 307.50	$ 461.00	
☐	3669	PE 103 Pedestal Black 14x14x30	$ 352.50	$ 529.00	$
☐	3670	PE 107 Pedestal Gray 14x14x42	$ 360.00	$ 540.00	$
☐	3671	PE 107 Pedestal Gray 14x14x36	$ 307.50	$ 461.00	$
☐	3672	PE 108 Pedestal Gray 14x14x30	$ 277.50	$ 416.00	$
☐	3673	PE 111 Pedestal White 14x14x42	$ 360.00	$ 540.00	$
☐	3674	PE 112 Pedestal White 14x14x36	$ 307.50	$ 461.00	$
☐	3675	PE 113 Pedestal White 14x14x30	$ 277.50	$ 416.00	$
☐	3676	PE 104 Pedestal Black 24x24x36	$ 435.00	$ 652.50	$
☐	3677	PE 109 Pedestal Gray 24x24x36	$ 435.00	$ 652.50	$
☐	3678	PE 114 Pedestal White 24x24x36	$ 435.00	$ 652.50	$
☐	3679	SR 100 Stanchion Chrome	$ 90.00	$ 135.00	$
☐	3680	SR 101 Stanchion Rope 6'	$ 75.00	$ 112.50	$
☐	3681	AC 100 Coat Tree	$ 135.00	$ 202.50	$
☐	3682	ED 100 Easel Wood	$ 135.00	$ 202.50	$
☐	3683	AC 104 Literature Rack Black	$ 195.00	$ 292.50	$
☐	3684	TO 303 Metropolitan Console Table	$ 292.50	$ 439.00	$
☐	3685	TO 302 Metropolitan End Table	$ 240.00	$ 360.00	$
☐	3686	TO 301 Metropolitan Coffee Table	$ 262.50	$ 394.00	$
☐	3687	AC 108 Literature Stand Silver	$ 210.00	$ 315.00	$
☐	3688	VF 202 Vertical File 4 Drawer Black	$ 427.50	$ 641.00	$
☐	3689	VF 203 Vertical File 4 Drawer Gray	$ 427.50	$ 641.00	$
☐	3690	VF 200 Vertical File 2 Drawer Black	$ 217.50	$ 326.00	$
☐	3691	VF 201 Vertical File 2 Drawer Gray	$ 217.50	$ 326.00	$
☐	3692	FL 100 Corona Floor Lamp	$ 210.00	$ 315.00	$
☐	3693	TL 100 Corona Table Lamp	$ 120.00	$ 180.00	$
☐	3694	TL 101 Rialto Table Lamp	$ 120.00	$ 180.00	$
☐	3695	FL 101 Floor Lamp Chrome/Frosted	$ 210.00	$ 315.00	$

Page 17

Page 18

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Sub Total $

Tax 7.500% $

Grand Total $

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Exhibiting Company Name: _____ **Booth #** _____

premium furniture rental

050113-193854

GEORGE fern
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BULLETIN BOARDS

QTY	ITEM #	DESCRIPTION	STYLE (Please circle selection)	DISCOUNT RATE	STANDARD RATE	AMOUNT
☐	603	4' x 8' Velcro Board (gray only)	V / H	$ 114.00	$ 165.25	$

PERFORATED BOARD

QTY	ITEM #	DESCRIPTION	STYLE * (Please circle selection)	DISCOUNT RATE	STANDARD RATE	AMOUNT
☐	613	2' x 8' perf board panel	V / H / B / C	$ 76.00	$ 110.25	$
☐	615	4' x 8' perf board panel	V / H / B / C	$ 94.75	$ 137.50	$

Perforated board hooks are NOT provided

Standard perforated board is white. Other colors are available upon request at additional cost.

☐	617	Special color for 2' x 8' (per panel)	$ 44.50	$ 64.50	$
☐	619	Special color for 4' x 8' (per panel)	$ 56.75	$ 82.25	$

Please specify color _____

SHELVING (for Perforated Board)

QTY	ITEM #	DESCRIPTION	DISCOUNT RATE	STANDARD RATE	AMOUNT
☐	631	4' long x 6" deep - white	$ 13.00	$ 18.75	$
☐	635	8' long x 6" deep - white	$ 22.00	$ 32.00	$
☐	637	Special color (per shelf)	$ 13.00	$ 18.75	$

Please specify color _____

- Style "V" (Vertical) - One (1) 4'x8' panel
- Style "H" (Horizontal) - One (1) 4'x8' panel
- Style "B" requires two (2) 4'x8' panels and one (1) 2'x8' panel per 10' backwall
- Style "C" requires two (2) 4'x8' panels and one (1) 2'x8' panel per backwall.

Sidewings can be ordered as either two (2) 4'x8' panels or two (2) 2'x8' panels.

Please note: Styles "B" and "C" are available in perforated board only.

☐ Yes, I have completed and included the Payment Authorization Form.

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Sub Total	$
Tax 7.500%	$
Grand Total	$

Cancellation after deadline date will be charged at 50% of prevailing rate. Cancellation after installation will be 100% of prevailing rate.
Requests made after the deadline will be filled, as available, at the standard rate.
All orders are subject to the terms and conditions as outlined in the Exhibitor Service Manual.

Exhibiting Company Name: _____ **Booth #** _____

panelboard rental

050113-193854

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FOUR COLOR DIGITAL SIGNS Click here for Graphics Submission Guidelines

Prices indicated are based upon process color printing, mounting and laminating on showcard or foam core. Signs other than sizes listed will be prepared on a sq. ft. basis, rounded to the nearest 1/2 ft. x 1/2 ft. Minimum order is $30.00.

Emblems, trademarks, logos, special style lettering, etc., are inclusive of the above prices. Please go to our graphics submission guidelines for additional information. If you have any questions on formats supported please contact Fern Exposition and Event Services.

QTY	ITEM #	DESCRIPTION	DISCOUNT RATE	STANDARD RATE	AMOUNT
☐	861	7" x 11" Digital	$ 40.00	$ 60.00	$
☐	863	11" x 14" Digital	$ 94.25	$ 141.50	$
☐	865	14" x 22" Digital	$ 108.25	$ 162.50	$
☐	867	7" x 44" Digital	$ 108.25	$ 162.50	$
☐	871	14" x 44" Digital	$ 133.50	$ 200.25	$
☐	873	22" x 28" Digital	$ 133.50	$ 200.25	$
☐	875	28" x 44" Digital	$ 249.75	$ 374.75	$
☐	879	24" x 96" Digital	$ 494.75	$ 742.25	$
☐	881	48" x 96" Digital	$ 997.00	$ 1,495.50	$
☐	882	Foam core _____ x _____	$31.25/sq ft	$47.00/sq ft	$
☐	883	Sentra _____ x _____	$34.75/sq ft	$52.25/sq ft	$
☐	885	SGL Banner _____ x _____	$31.50/sq ft	$47.25/sq ft	$
☐	887	DBL Banner _____ x _____	$54.75/sq ft	$82.25/sq ft	$

Sign Copy: _____

Color of Background: _____

Color of Lettering: _____

Sign Orientation: ☐ Vertical ☐ Horizontal

☐ Yes, I have completed and included the Payment Authorization Form.
If you have any questions or concerns about your invoice, please visit the Fern Exhibitor Service Desk at your show/event prior to leaving. No credits or refunds will be issued after close of the show/event on items and/or services ordered and not received.

Sub Total	$
Tax 7.500%	$
Grand Total	$

No refund on orders cancelled after the deadline date.
Requests made after the deadline will be filled, as available, at the standard rate.
All orders are subject to the terms and conditions as outlined in the Exhibitor Service Manual.

Exhibiting Company Name: _____ **Booth #** _____

graphics

050113-193854

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CLEANING SERVICES

All rental carpets ordered from Fern Exposition and Event Services are installed in clean condition. Any cleaning service required within your booth space for debris accumulated during set-up and exhibit hours should be ordered below. Cleaning will be done each evening. Any cleaning service required within your booth the following morning will result in a re-vacuum charge of $0.21 per sq. ft. There will be an additional charge for cleaning carpets that are subjected to excessive wear and tear such as wood or metal shavings generated by demonstrations, food sampling, landscape, etc.

VACUUM/SHAMPOO/MOP

All rates are based on the total square footage of your exhibit space
(100 sq. ft. minimum)

			Prices below are per square foot
☐	903	Vacuum - DAILY of carpet, empty wastebaskets before initial opening of exhibit and daily thereafter.	$ 0.28 (Per Day)
☐	901	Vacuum - ONCE of carpet, empty wastebaskets ONCE before initial opening of exhibit.	$ 0.30
☐	931	DAILY Vacuum of carpet, empty wastebaskets for space more than 1,000 sq. ft.	$ 0.26
☐	905	Shampoo - ONCE before initial opening of exhibit.	$ 0.60
☐		Mopping - tile / linoleum / floor covering	$ 0.60

PORTER SERVICE

Porter Service includes emptying wastebaskets and policing exhibit space at two hour intervals during show hours. These services are offered on a daily basis.

Price is per day: $ 243.00

DISPLAY WIPE DOWN

☐ 911 Display wipe down before initial opening (4 hr minimum)
$ 50.00 per hr ST $ 75.00 per hr OT

☐ 913 Display wipe down daily (4 hr minimum)
$ 50.00 per hr ST $ 75.00 per hr OT

Please indicate any special instructions: _____

_____

_____

ESTIMATED CLEANING SERVICE COST

Exhibit Space: _____ ft. X _____ ft. = _____ sq. ft. (100 sq. ft. minimum) X $_____ per sq. ft. X _____ days = $_____

Porter Service: $ 243.00 X _____ days = $ _____

Display Wipe Down: _____ hrs. (4 hr. minimum per day) X _____ days X $_____ = $_____

☐ Yes, I have completed and included the Payment Authorization Form.

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Sub Total $ _____
Tax 7.500% $
Grand Total $ _____

Cancellation of any portion of cleaning order after deadline date will be charged at 25% of order.
Requests made after the deadline will be filled as work force is available.
All orders are subject to the terms and conditions as outlined in the Exhibitor Service Manual.

Exhibiting Company Name: _____ **Booth #** _____

cleaning services

050113-193854

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Medicaid Enterprise Systems Conference

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06-11719-13

Deadline to Return this Form:
August 26, 2013

INSTALLATION & DISMANTLE LABOR SERVICES

Plan A (Supervised by Fern Exposition & Event Services)

☐ 1001 Labor for Installation # of Laborers Req: _____ Est. Hours: _____

☐ 1003 Labor for Dismantle # of Laborers Req: _____ Est. Hours: _____

30% charge for Fern Supervised services with a minimum of **$ 50.00**

Professionally trained personnel are used on installation/dismantle, and when possible, all work is performed on straight time.

Emergency Contact: _____ Phone: _____

Plan B (Supervised by Exhibitor Personnel)

☐ 1001 Labor for Installation # of Laborers Req: _____ Est. Hours: _____

Start time*: _____ End Time: _____ Start Date: _____

☐ 1003 Labor for Dismantle # of Laborers Req: _____ Est. Hours: _____

Start time*: _____ End Time: _____ Start Date: _____

Supervisor will be: _____ Phone: _____

Installation Labor Rate		
Straight Time	$	50.00
Over Time	$	75.00
Double Time	$	-

Charges for labor service are based on prevailing rates of labor and materials. All labor before 8:00 AM and after 4:00 PM weekdays and all hours Saturday will be charged at over time rate. Sundays and holidays will be charged at overtime rate. Minimum charge one (1) hour per man & 1/2 hour increments after the first hour.

Estimated Display Labor Cost for Advanced Payment

Installation:

Straight time _____ (# of Laborers) X _____ (# of Hours) X _____ (# of Days) = _____ (Total **Straight Time** hours) $ _____ (Estimated Cost)

Over time _____ (# of Laborers) X _____ (# of Hours) X _____ (# of Days) = _____ (Total **Over Time** hours) $ _____ (Estimated Cost)

Plan A - Add **30%** for Fern Exposition Supervision $ _____

Dismantle:

Straight time _____ (# of Laborers) X _____ (# of Hours) X _____ (# of Days) = _____ (Total **Straight Time** hours) $ _____ (Estimated Cost)

Over time _____ (# of Laborers) X _____ (# of Hours) X _____ (# of Days) = _____ (Total **Over Time** hours) $ _____ (Estimated Cost)

Plan A - Add **30%** for Fern Exposition Supervision $ _____

* Start time is approximate and is based on availability of labor.

For information and cost relative to unloading and reloading, please see the Material Handling & Freight Service Order form enclosed.

Your company is encouraged to carry insurance covering potential injury, damages or loss associated with your display. Fern Exposition & Event Services will NOT be responsible for injury to personnel or display damage or loss of display materials. Liability of Fern Exposition & Event Services will be limited to a maximum of 50% of the total labor bill, not to exceed $1000. It is important that exhibit representative check in at the service desk to pick up labor ordered. Exhibit representative must also check the labor back in at the service desk upon completion of work. All work is to be done under supervision of the exhibitor or its representative.

☐ Yes, I have completed and included the Payment Authorization Form.
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Sub Total $ _____
Tax 7.500% $ -
Grand Total $ _____

Cancellation of any portion of labor order within 48 hours of start will be charged one hour minimum per man of applicable hourly rate.
Requests received after deadline date will be filled as work force is available.
All orders are subject to the terms and conditions as outlined in the Exhibitor Service Manual.

Exhibiting Company Name: _____ **Booth #** _____

display labor service

050113-193854

GEORGE fern
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Medicaid Enterprise Systems Conference

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06-11719-13

Deadline to Return this Form:
August 26, 2013

MATERIAL HANDLING & FREIGHT SERVICE

FREIGHT RATE SCHEDULE

Rates below include receipt of your freight; delivery to the booth; storage and return of empty crates; and reloading. Additional charges may apply if your shipment does not arrive/depart during the designated move-in/out times.

A 200 lb. minimum charge per shipment applies.

Category	Description	Received At	Rate per cwt
A	Crated or skidded shipment via common carrier	Advance Warehouse	$ 62.00
B	Crated or skidded shipment via van lines, POV or specialized carrier, Fed Ex, UPS or USPS	Advance Warehouse	$ 64.00
C	Loose or uncrated shipment or shipment requiring special handling	Advance Warehouse	$ 68.00
D	Crated or skidded shipment via common carrier	Event Site	$ 78.00
E	Crated or skidded shipment via van lines, POV or specialized carrier, Fed Ex, UPS or USPS	Event Site	$ 80.00
F	Loose or uncrated shipment or shipment requiring special handling	Event Site	$ 85.00
P	Small package shipments not exceeding 50 lbs per shipment via Fed Ex, UPS or overnight carrier	Event Site	$ 45.00 1st carton / $ 19.00 ea add'l crtn

ADVANCE WAREHOUSE

Label each piece of shipment(s) as follows:

(Exhibiting Company Name)
c/o Fern Exposition & Event Services
YRC
2243 Wren St.
Charleston, SC 29406
Medicaid Enterprise Systems Conference (Booth #)

Shipments must arrive by:
Friday, September 06, 2013

DIRECT TO EVENT SITE

Label each piece of shipment(s) as follows:

(Exhibiting Company Name)
c/o Fern Exposition & Event Services
North Charleston Convention Center
5001 Coliseum Dr.
Charleston, SC 29418
Medicaid Enterprise Systems Conference (Booth #)

Shipments cannot arrive before:
Sunday, September 08, 2013

INSTRUCTIONS

1.The Advance Warehouse will ONLY accept packaged shipments, including crates, boxes and skids. Uncrated or unwrapped pieces should be sent DIRECTLY to the CONVENTION FACILITY to arrive AFTER 8:00AM on the first day of exhibitor installation.

2. Rates are based on per shipment basis. A shipment is considered freight received from one shipping origin on one day. Each separate delivery is considered a separate shipment.

3. Complete terms and conditions are outlined in the Terms & Conditions.

ESTIMATED FREIGHT PAYMENT CALCULATION

	Category	# of pieces	Weight (200 lb Min.)		Rate		Estimated Total
Shipment 1	_____	_____	_____	X	_____	=	$_____
Shipment 2	_____	_____	_____	X	_____	=	$_____
Shipment 3	_____	_____	_____	X	_____	=	$_____

☐ Yes, I have completed and included the Payment Authorization Form.

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Sub Total $ _____
Tax 7.500% $
Grand Total $ _____

All orders are subject to the terms and conditions as outlined in the Exhibitor Services Manual.

Exhibiting Company Name: _____ **Booth #** _____

Form #

material handling and freight service

050113-193854

GEORGE fern
EXPOSITION & EVENT SERVICES

2310 Old Steele Creek Road
Charlotte, NC 28208
Phone: 704.398.7440
Fax: 704.398.7444
email: rnorris@fernexpo.com

Medicaid Enterprise Systems Conference

September 08 - 12, 2013

North Charleston Convention Center , North Charleston, SC

06-11719-13

STRAIGHT TIME RATES QUOTED are for Monday through Friday 8:00am - 4:00pm. Freight handled on OVERTIME, before 8:00am and after 4:00pm on weekdays and on Saturday, Sunday or a Holiday, an additional 25% per cwt will be charged.

RATES APPLY to each pound subject to the published minimum weight and are based on the actual or estimated INBOUND weight. No allowance will be made for attrition during the convention. Each shipment is considered separately. NO cumulative weights will be allowed on minimums, split shipments, free astrays, etc. Special service rates will not be split for mixed shipments.

SHIPMENTS OR EQUIPMENT REQUIRING SPECIAL HANDLING at the convention facility will be subject to a surcharge as indicated on the freight rate schedule. This classification shall be applied to, but not limited to, van shipments or shipments which are packed in such a manner as to require unloading by hand (i.e. loose display parts, uncrated equipment not delivered on a flat bed truck, etc.). Material will be unloaded from vans, exhibitor's truck or trucks of others at the convention facility, delivered to the exhibitor's booth, picked up at the close of the show, moved to the loading area and reloaded on trucks. It is incumbent on the exhibitor to provide written and accurate weight information on each shipment. Shipments received without receipts or freight bills such as UPS or U.S. Mail will be delivered to the booth without guarantee of piece count or condition. No liability will be assumed for such shipments.

SPECIAL SERVICES AND RATES - Fern Exposition & Event Services will provide steel banding services at $1.00 per ln. ft. as well as shrink wrap services for packaging of displays and equipment at $45.00 per skid-shrink wrap. Please see the Fern Exposition & Event Services Desk. Forklifts and drivers are available for spotting equipment in the booth at prevailing rates for equipment and labor. Mobile equipment will be moved in and out of the exhibit facility for $100.00 per round trip.

COLLECT SHIPMENTS may be refused or accepted at the option of Fern Exposition & Event Services. In cases where Fern Exposition & Event Services elects to receive such shipments, the responsible exhibitor or shipper will be notified immediately and payment in full for all charges due must be wired to Fern Exposition & Event Services within 24 hours. A twenty-five percent (25%) special service will be added to the freight bill for handling any consignments under these conditions. A $10.00 MINIMUM fee will apply to this service

HAULING TO OR FROM LOCAL FACILITIES will be charged at prevailing hourly rates. In addition, appropriate weight charges for services rendered in accordance with the freight rate schedule will be applied.

INBOUND AND OUTBOUND TRAFFIC SCHEDULES are the responsibility of Fern Exposition and Event Services. To assure orderly and expeditious handling of exhibit material into and out of the convention hall, it is suggested that exhibitors, including local companies, clear all movement of exhibit material through Fern Exposition & Event Services, who is prepared to handle local pick-ups and deliveries on a co-ordinated schedule. In order to minimize congestion and comply with union requirements, all shipments should be channeled through Fern Exposition & Event Services.

EXHIBITS TO BE STORED will be charged at a rate of $0.05/lb per month, with a minimum monthly rate of $20.00 or fraction thereof. No charge for storage will be made for inbound shipments when received 30 days prior to the show.

EXHIBIT LOSS OR DISAPPEARANCE - Please refer to Terms and Conditions (TC-01 and TC-02) in this Exhibitor Services Manual.

DISPUTES - Please refer to Terms and Conditions (TC-01 and TC-02) in this Exhibitor Services Manual

INSURANCE - Please refer to Terms and Conditions (TC-01 and TC-02) in this Exhibitor Services Manual.

material handling terms & conditions

050113-193854

EXHIBIT MATERIAL

RUSH

ADVANCE WAREHOUSE

To: _____

(Exhibiting Company Name)

c/o Fern Exposition & Event Services
YRC
2243 Wren St.
Charleston, SC 29406

Medicaid Enterprise Systems Conference

Booth Number: _____

Must Arrive By:
Friday, September 06, 2013

GEORGE fern EXPOSITION & EVENT SERVICES

EXHIBIT MATERIAL

RUSH

ADVANCE WAREHOUSE

To: _____

(Exhibiting Company Name)

c/o Fern Exposition & Event Services
YRC
2243 Wren St.
Charleston, SC 29406

Medicaid Enterprise Systems Conference

Booth Number: _____

Must Arrive By:
Friday, September 06, 2013

GEORGE fern EXPOSITION & EVENT SERVICES

EXHIBIT MATERIAL

RUSH

EVENT SITE

To: _____

(Exhibiting Company Name)

c/o Fern Exposition & Event Services
North Charleston Convention Center
5001 Coliseum Dr.
Charleston, SC 29418

Medicaid Enterprise Systems Conference

Booth Number: _____

Cannot Arrive Before:
Sunday, September 08, 2013

GEORGE fern EXPOSITION & EVENT SERVICES

EXHIBIT MATERIAL

RUSH

EVENT SITE

To: _____

(Exhibiting Company Name)

c/o Fern Exposition & Event Services
North Charleston Convention Center
5001 Coliseum Dr.
Charleston, SC 29418

Medicaid Enterprise Systems Conference

Booth Number: _____

Cannot Arrive Before:
Sunday, September 08, 2013

GEORGE fern EXPOSITION & EVENT SERVICES

GEORGE fern
EXPOSITION & EVENT SERVICES

2310 Old Steele Creek Road
Charlotte, NC 28208
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FERN TRANSPORTATION

Fern Exposition and Event Services offers personalized service with a representative who is an expert in exhibit transportation and is familiar with all details pertaining to each tradeshow. We also provide pre-printed labels and shipping documents for inbound and outbound shipments. For your convenience, our representative will be on show site and available to assist with all your transportation needs.

Note: If Fern Transportation is not your freight carrier, please do not return this form.

SERVICE SELECTION (select the following)

Level of Service:	☐ **Ground**	☐ **2nd Day Air**	☐ **Next Day Air**	*Note: Air Freight will be billed on Actual or Dimensional Weight, whichever is greater.*
Special Handling:	☐ **Lift-Gate**	☐ **Residential Pick-up**	☐ **Pick-up Labor**	
Declared Value:		Insurance cost (min. $100): $4.25 per $100.00		

For a quote, please contact Fern Transportation at: ***Toll Free: 800.580.3735 / Local: 513.297.2362 / Fax: 513.297.2369***

SHIPMENT BEING SENT TO (please check one): ☐ **Advance Warehouse** ☐ **Show Site**

PICK UP ADDRESS **PICK-UP DATE:** _____ **FACILITY HOURS:** _____

Company Name:
Contact Name:
Address:
City: State: Zip Code:
Email: Phone:

BILL TO ADDRESS

Company Name:
Contact Name:
Address:
City: State: Zip Code:
Email: Phone:

EXHIBITOR SHIPMENT AUTHORIZATION

Signature X
Printed Name
Emergency/Mobile Phone #

By signing Exhibitor Shipment Authorization below, you and/or company agree to payment terms & conditions (listed in the show Exhibitor Services Manual), limits of liability (listed above) and authorizes Fern to use any payment method on file (including credit cards). All shipping charges and weights are estimates until the shipment is delivered.

PACKAGE DIMENSIONS

Pkg #1 Dimensions:	Est. Wt.:
Pkg #2 Dimensions:	Est. Wt.:
Pkg #3 Dimensions:	Est. Wt.:
Pkg #4 Dimensions:	Est. Wt.:
Pkg #5 Dimensions:	Est. Wt.:
	Total Estimated Weight:

SPECIAL INSTRUCTIONS

☐ Yes, I have completed and included the Payment Authorization Form.
If you have any questions or concerns about your invoice, please visit the Fern Exhibitor Service Desk at your show/event prior to leaving. No credits or refunds will be issued after close of the show/event on items and/or services ordered and not received.

All orders are subject to the terms and conditions as outlined in the Exhibitor Service Manual.

Exhibiting Company Name: _____ **Booth #** _____

inbound exhibit transportation

050113-193854

GEORGE fern
EXPOSITION & EVENT SERVICES

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Medicaid Enterprise Systems Conference

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IMPORTANT INSTRUCTIONS

Every shipment must be labeled and requires a Fern Bill of Lading (BOL) for each destination.

1. Exhibitor must complete request form and return before show close
2. Fern will create a BOL and shipping labels that will be printed
3. BOL and shipping labels will be delivered to your booth or held at the Service Desk
4. Exhibitor must properly pack each shipment and apply labels
5. Exhibitor must return the signed BOL to the Service Desk with piece count and est. weight

# of Lables Needed ____

Carrier Requested ____

CARRIER SELECTION (select one of the following)

☐ **Fern Transportation**	☐ **Common Carrier**	☐ **Expedited Carrier**	☐ **Company Truck/POV**	☐ **Van Line**
Level of Service:	☐ **Ground**	☐ **2nd Day Air**	☐ **Next Day Air**	*Note: Air Freight will be billed on Actual or Dimensional Weight, whichever is greater.*
Special Handling:	☐ **Lift-Gate**	☐ **Residential Delivery**	☐ **Delivery Labor**	
Declared Value:	____	Insurance cost (min. $100): $4.25 per $100.00		

All Carriers must be checked-in by time and location published in the Exhibitor Service Manual

SHIP TO ADDRESS

Company Name:
Contact Name:
Address:
City: State: Zip Code:
Email: Phone:

BILL TO ADDRESS

Company Name:
Contact Name:
Address:
City: State: Zip Code:
Email: Phone:

EXHIBITOR SHIPMENT AUTHORIZATION

Signature X
Printed Name
Emergency/Mobile Phone #

By signing Exhibitor Shipment Authorization below, you and/or company agree to payment terms & conditions (listed in the show Exhibitor Services Manual), limits of liability (listed above) and authorizes Fern to use any payment method on file (including credit cards). All shipping charges and weights are estimates until the shipment is delivered.

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Pkg #2 Dimensions:	Est. Wt.:
Pkg #3 Dimensions:	Est. Wt.:
Pkg #4 Dimensions:	Est. Wt.:
Pkg #5 Dimensions:	Est. Wt.:
	Total Estimated Weight:

SPECIAL INSTRUCTIONS

☐ Yes, I have completed and included the Payment Authorization Form.

If you have any questions or concerns about your invoice, please visit the Fern Exhibitor Service Desk at your show/event prior to leaving. No credits or refunds will be issued after close of the show/event on items and/or services ordered and not received.

All orders are subject to the terms and conditions as outlined in the Exhibitor Service Manual.

Exhibiting Company Name: _____ Booth # _____

outbound bill of lading request

031612-73855

Electrical **04/12**

CHARLESTON AREA CONVENTION CENTER
Attn: Building Services Department
5001 Coliseum Drive – North Charleston, SC 29418
Phone: (843) 529-5026 Email: ServiceDesk@NorthCharlestonColiseumPAC.com Fax: (843) 529-5080

Please Type or Print Information & Fill Out Completely

Event:		Date/Time Install:
Exhibitor/Firm Name:		Booth:
Address:	City/State/Zip:	
Contact Person:	Email Address:	
Telephone:	Fax:	

ADVANCED RATES APPLY ONLY TO ORDERS RECEIVED & PAID IN FULL A MINIMUM OF 14 DAYS PRIOR TO THE FIRST SCHEDULED MOVE-IN DAY. STANDARD RATES APPLY TO ALL OTHER ORDERS. NO EXCEPTIONS.

Quantity		Advanced Rate	Standard Rate	Total
LOW POWER				
_____	(1) 120 Volt up to 2400 Watts/20 Amp Outlet	$75.00	$100.00	_____
HIGH POWER	*(For direct connection to disconnect box only)*			
_____	208 Volt, 20/30 Amp, Single Phase	$160.00	$200.00	_____
_____	208 Volt, 60 Amp, Single Phase	$230.00	$300.00	_____
_____	208 Volt, 60 Amp, Three Phase	$400.00	$500.00	_____
_____	208 Volt, 100 Amp, Single Phase	$460.00	$575.00	_____
_____	208 Volt, 100 Amp, Three Phase	$670.00	$875.00	_____
_____	480 Volt, 60 Amp, Three Phase	$750.00	$950.00	_____
_____	Ballroom Band Connection	$175.00	$225.55	_____
_____	Ballroom Production Power, 400 Amp	$1,000.00	$1,000.00	_____
EQUIPMENT SALES				
_____	25' Extension Cord *(Does not include connection)*		$10.00	_____
_____	6 Outlet Power Strip		$10.00	_____
ELECTRICAL TECHNICIAN LABOR				
(Special placement, repairs & other special services will require pre-paid labor. Labor must be purchased in 1-hour increments)				
_____	Monday – Friday 8AM – 5PM (except holidays)		$45.00/hour	_____
_____	Monday – Friday 5PM – 8AM & Saturday (except holidays)		$65.00/hour	_____
_____	Sunday & Holidays		$85.00/hour	_____

Did you…
- ☐ Read the Regulations on the reverse side of this form?
- ☐ Complete all event, company & booth information?
- ☐ Provide payment in full?
- ☐ Return order form & payment to the CACC a minimum of (14) fourteen days prior to first exhibitor move-in day to receive advanced rate?

Order Total $_____

Method of Payment

☐ Check *(Made payable to: **Charleston Area Convention Center**)* Check No: _____ ☐ Cash *(US Currency Only)*

☐ Visa ☐ MasterCard ☐ Discover ☐ American Express

Credit Card Number: _____ Expiration Date: _____

Signature: _____ Print Name: _____

For additional information visit www.CharlestonConvention.com

Electrical 04/12

GENERAL REGULATIONS

1. **THERE WILL BE NO RESALE OR SHARING OF ANY ELECTRICAL SERVICES PURCHASED**.
2. All order form information must be completed in full for the order to be processed. Incomplete order forms could result in processing and service installation delays.
3. **ADVANCE ORDERS**: To receive advance rates, orders and payment must be received a minimum of 14 days prior to the first scheduled move-in day.
4. **CREDIT WILL NOT BE GIVEN FOR SERVICE INSTALLED AND NOT USED**. Notice of cancellations must be received prior to scheduled move-in day in order to receive credit.
5. Rates quoted for all connections cover only the installation of the service to the booth in the most convenient manner as determined by the Charleston Area Convention Center (CACC) and DO NOT include connecting equipment to provided services. Special placement or relocation of service will result in a pre-paid labor charge.
6. All materials and equipment furnished by or rented from the CACC shall remain within the Facilities and shall not be removed.
7. Under NO circumstances shall anyone other than the CACC Technical Personnel open any floor box or make any modifications or alterations to any equipment or materials furnished by the CACC.
8. **OBSTRUCTIONS BLOCKING UTILITY FLOOR BOXES ARE SUBJECT TO RELOCATION AS NECESSARY**. Unless otherwise directed, CACC personnel are authorized to cut floor coverings to permit installation of service.
9. Claims will not be considered unless filed in writing prior to close of the show.
10. Prices are subject to change without notice.

SERVICE INSTALLATION AND EQUIPMENT

1. CACC reserves the right to refuse connection to any exhibitor whose equipment is deemed unsafe by the CACC Electrical Supervisor.
2. All equipment, regardless of source of power, must comply with the National Electrical Code, all Federal, State and Local Safety Codes.
3. Use of open clip sockets, latex or lamp cord wire, unapproved duplex or triplex attachment plugs in exhibits is prohibited.
4. Wall, column and permanent building utility outlets are not a part of booth space and are not to be used by exhibitors unless specified otherwise.
5. Under NO circumstances shall anyone other than the "House Electrician" make electrical connections to house equipment.
6. Special equipment requiring company engineers or technicians for assembly, servicing, preparatory work and operation may be executed without the "House Electrician", however, all service connections and overload protection to such equipment must be made by the "House Electrician" only.
7. All equipment must be properly tagged or marked with complete information as to the type and/or amount of current, voltage, phase, frequency, horsepower, etc. required.
8. All exhibitors' 120v cords must be of the 3 wire, grounded type. All exposed non-current carrying metal parts of fixed equipment, which are liable to be energized, shall be grounded.
9. All electrical services are to be billed to the next greatest wattage for the load connection; i.e. 15amp 208v single phase = 20amp 208v single phase.
10. Power needed to assemble and disassemble your exhibit must be purchased.

CHARLESTON AREA CONVENTION CENTER
Attn: Building Services Department
5001 Coliseum Drive – North Charleston, SC 29418
Phone: (843) 529-5026 Email: ServiceDesk@NorthCharlestonColiseumPAC.com Fax: (843) 529-5080

Please Type or Print Information & Fill Out Completely

Event:	Date/Time Install:
Exhibitor/Firm Name:	Booth:
Address:	City/State/Zip:
Contact Person:	Email Address:
Telephone:	Fax:

ADVANCED RATES APPLY ONLY TO ORDERS RECEIVED & PAID IN FULL A MINIMUM OF 14 DAYS PRIOR TO THE FIRST SCHEDULED MOVE-IN DAY. STANDARD RATES APPLY TO ALL OTHER ORDERS. NO EXCEPTIONS.

Quantity		Advanced Rate	Standard Rate	Total
INTERNET & CABLE SERVICE *(Internet connection requires your computer to have a working network card. No DHCP / proxy / wireless servers allowed without prior approval.)*				
_____	Basic Internet Connection (Per Device) Wired/Wireless (256k)	$150.00	$250.00	_____
_____	Show Internet Connection (Per Device) Wired/Wireless (512k)	$350.00	$450.00	_____
_____	Premium Connection (Up to 2Mbps)	$2,500.00	$3,125.00	_____
_____	Basic Cable TV Service	$50.00	$75.00	_____
_____	HD Cable TV Service (Requires 1 Week Advance Notice)	$100.00	$150.00	_____
For Special Services (ISDN, T1, Computer Equipment, etc.), please contact the Building Services Department for pricing and availability				
LINE SERVICES *(Long distance services & equipment rental not included)*				
_____	Standard Analog Line (excluding phone set)	$200.00	$300.00	_____
_____	Extending services of outside service providers	(Analog - $125.00 / ISDN – $250.00 / T1 – $500.00)		_____
LONG DISTANCE SERVICES *(Must choose one or Option 1 is assumed. Credit Card authorization form is required before Option 2 is activated.)*				
_____	Option 1: Local, Toll Free and Credit Card (0+) dialing			
_____	Option 2: Unrestricted Long Distance Service, Local, Toll Free, and Credit Card (0+) dialing			
EQUIPMENT RENTAL *(Must choose one)*				
_____	Single Line Sets	$30.00		_____
_____	Multi-Line Sets	$75.00		_____
TELECOMMUNICATIONS TECHNICIAN LABOR *(Special placement, repairs and other special services will require pre-paid labor. Labor must be purchased in 1-hour increments)*				
_____	Monday – Friday 8AM – 5PM (except holidays)	$45.00/hr		_____
_____	Monday – Friday 5PM – 8AM and Saturday (except holidays)	$65.00/hr		_____
_____	Sunday & Holidays	$85.00/hr		_____

Did you…
- ☐ Read the Regulations on the reverse side of this form?
- ☐ Complete all event, company & booth information?
- ☐ Provide payment in full?
- ☐ Return order form & payment to the CACC a minimum of (14) fourteen days prior to first exhibitor move-in day to receive advanced rate?

Order Total $ _____

Method of Payment

☐ Check *(Made payable to: **Charleston Area Convention Center**)* Check No: _____ ☐ Cash *(US Currency Only)*

☐ Visa ☐ MasterCard ☐ Discover ☐ American Express

Credit Card Number: _____ Expiration Date: _____

Signature: _____ Print Name: _____

GENERAL REGULATIONS

1. **THERE WILL BE NO RESALE OR SHARING OF ANY TELECOMMUNICATIONS SERVICES PURCHASED.**

2. All order form information must be completed in full for the order to be processed. Incomplete order forms could result in processing and service installation delays.

3. **ADVANCE ORDERS:** To receive the advance rate, orders and payment must be received a minimum of 14 days prior to the first scheduled move-in day.

4. **CREDIT WILL NOT BE GIVEN FOR SERVICE INSTALLED AND NOT USED.** Notice of cancellations must be received prior to installation in order to receive credit.

5. Rates quoted for all connections cover only the installation of the service to the booth in the most convenient manner as determined by the Charleston Area Convention Center (CACC) and DO NOT include connecting equipment to provided services. Special placement or relocation of service will result in a pre-paid labor charge.

6. All materials and equipment furnished by or rented from CACC shall remain within the Facilities and shall not be removed.

7. Under NO circumstances shall anyone other than the CACC Technical Personnel make any modifications or alterations to any equipment or materials furnished by the CACC.

8. **OBSTRUCTIONS BLOCKING UTILITY FLOOR BOXES ARE SUBJECT TO RELOCATION AS NECESSARY**. Unless otherwise directed, CACC personnel are authorized to cut floor coverings to permit installation of service.

9. The choice of the Internet Service Provider (ISP) is at the sole choice of CACC. If the client requires that a specific vendor provide these services, arrangements must be made ten (10) weeks before move-in and will result in additional charges.

10. Due to the nature of the Internet, CACC cannot guarantee any level of performance or accessibility beyond **our** gateway. The Internet gateway has the capabilities to monitor traffic and bandwidth usage in order to maintain a level of performance from the Ethernet network for all users.

11. Claims will not be considered unless filed in writing prior to close of the show.

12. Prices are subject to change without notice.

SERVICE INSTALLATION AND EQUIPMENT

1. The exhibitor is responsible for **ALL** telephone calls charged to their line(s).

2. Long Distance calls, Directory Assistance calls and other services will be billed at the rate of $.25/min. Long Distance calls are billed on a PER MINUTE basis. Directory Assistance calls are billed on a PER CALL basis.

3. All telephones within CACC are restricted from dialing 976 and 900 numbers. All are allowed 911 calls.

4. The exhibitor will be responsible for all telephone equipment / materials while in their possession. Equipment and Materials must be picked up and returned by exhibitor at the Service Desk. **EQUIPMENT NOT RETURNED OR DAMAGED WHILE IN THE POSESSION OF EXHIBITOR WILL RESULT IN A REPAIR / REPLACEMENT CHARGE TO BE BILLED AS FOLLOWS:**
   Single Line Sets $ 50.00 Multi-Line Sets $ 500.00

5. All equipment provided by exhibitor must be Touch Tone capable and meet F.C.C. Regulations. The CACC assumes no responsibility for any equipment or material provided by the exhibitor.

6. All lines are suitable for dial-up data transmission, however we do not guarantee higher transmission speeds unless the Premium Internet Connection is purchased.

7. All wireless connections must be approved or purchased through CACC.

8. Premium Service is sold in Mb increments and bandwidth is determinate based on intended use and amount of users. It is delivered via a single 10baseT Ethernet cable or wireless. Servers are allowed (excluding wireless).

9. For multiple Internet connections, please contact the Telecommunications department at 843-529-5038.

10. Computers that are in a different area than that of the server will be patched using the CACC infrastructure, at a cost of $20.00 per port.

Plumbing **04/12**

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Attn: Building Services Department
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Phone: (843) 529-5026 Email: ServiceDesk@NorthCharlestonColiseumPAC.com Fax: (843) 529-5080

Please Type or Print Information & Fill Out Completely

Event:	Date/Time Install:
Exhibitor/Firm Name:	Booth:
Address:	City/State/Zip:
Contact Person:	Email Address:
Telephone:	Fax:

ADVANCED RATES APPLY ONLY TO ORDERS RECEIVED & PAID IN FULL A MINIMUM OF 14 DAYS PRIOR TO THE FIRST SCHEDULED MOVE-IN DAY. STANDARD RATES APPLY TO ALL OTHER ORDERS. NO EXCEPTIONS.

Quantity		Advanced Rate	Standard Rate	Total
COMPRESSED AIR *(20 CFM, 115-120lbs. / Exhibitor must provide regulator, filter/dryer, and connector to ½" male NPT)*				
_____	First Connection	$125.00	$200.00	_____
_____	Each Additional Connection	$75.00	$125.00	_____
WATER *(Minimum pressure 45 PSI / Exhibitor must provide connection to ¾" hose bib connection in back of booth)*				
_____	First Connection	$100.00	$150.00	_____
_____	Each Additional Connection	$50.00	$75.00	_____
WATER FILL & DRAIN				
_____	First 500 Gallons	$100.00	$150.00	_____
_____	Each Additional 500 Gallons	$80.00	$120.00	_____
_____	100 Gallons	$20.00	$30.00	_____
PLUMBING TECHNICIAN LABOR *(Special placement, repairs & other special services will require pre-paid labor. Labor must be purchased in 1-hour increments)*				
_____	Monday – Friday 8AM – 5PM (except holidays)	$45.00/hour		_____
_____	Monday – Friday 5PM – 8AM & Saturday (except holidays)	$65.00/hour		_____
_____	Sunday & Holidays	$85.00/hour		_____

Did you…
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- ☐ Provide payment in full?
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Order Total $_____

Method of Payment

☐ Check *(Made payable to: **Charleston Area Convention Center**)* Check No: _____ ☐ Cash *(US Currency Only)*

☐ Visa ☐ MasterCard ☐ Discover ☐ American Express

Credit Card Number: _____ Expiration Date: _____

Signature: _____ Print Name: _____

For additional information visit www.CharlestonConvention.com

Plumbing 04/12

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Phone: (843) 529-5026 Email: ServiceDesk@NorthCharlestonColiseumPAC.com Fax: (843) 529-5080

Please Type or Print Information & Fill Out Completely

Event:	Date/Time Install:
Exhibitor/Firm Name:	Booth:
Address:	City/State/Zip:
Contact Person:	Email Address:
Telephone:	Fax:

ADVANCED RATES APPLY ONLY TO ORDERS RECEIVED & PAID IN FULL A MINIMUM OF 14 DAYS PRIOR TO THE FIRST SCHEDULED MOVE-IN DAY. STANDARD RATES APPLY TO ALL OTHER ORDERS. NO EXCEPTIONS.

	Advanced Rate	Standard Rate	Total
RIGGING LABOR RATES			
Per Person/Per Hour.....	$32.00	$48.00	_____

Minimum: There is a two-person minimum per rigging call and a four-hour minimum for load-in and load-out.

Normal hardware to suspend items will be supplied by the Charleston Area Convention Center (CACC) at an additional charge. (Block and falls, chain hoists, aircraft cable, motors, rope and string for banners, etc.)

A copy of the rigging charges will be given to booth representatives after completion of the rigging. Exhibitors requiring rigging must stop by the customer service desk to sign paperwork before rigging will be initiated.

In order to facilitate your order, please supply the following information:

Description of Item (Sign, Banner, Truss, etc.): _____
Type of Material (Wood, Vinyl, Cloth, Steel, etc.): _____
Size & Weight: _____
Electric Power Needed* (Amps, Voltage, Phase, etc.): _____
Quantity (If Items are Different Attach Description of Each): _____

**Place order on Electrical Order Form and make note that power request is for rigging.*

Move-In Date: _____ Move-Out Date: _____

- **Exhibitor is responsible for verifying with Show Management that rigging is allowed in the show**
- **All rigging must comply with Show Management policies**
- **All rigging orders are subject to approval by CACC and must be installed and supervised by CACC personnel**

Did you…
- ☐ Read the Regulations on the reverse side of this form?
- ☐ Complete all event, company & booth information?
- ☐ Provide payment in full?
- ☐ Return order form & payment to the CACC a minimum of (14) fourteen days prior to first exhibitor move-in day to receive advanced rate?

Order Total $_____

Method of Payment

☐ Check *(Made payable to: **Charleston Area Convention Center**)* Check No: _____ ☐ Cash *(US Currency Only)*

☐ Visa ☐ MasterCard ☐ Discover ☐ American Express

Credit Card Number: _____ Expiration Date: _____

Signature: _____ Print Name: _____

For additional information visit www.CharlestonConvention.com

GENERAL REGULATIONS

1. All order form information must be completed in full for the order to be processed. Incomplete order forms could result in processing and service installation delays.

2. **ADVANCE ORDERS:** To receive advance rates, orders and payment must be received a minimum of 14 days prior to the first scheduled move-in day.

3. **CREDIT WILL NOT BE GIVEN FOR SERVICE INSTALLED AND NOT USED.** Notice of cancellations must be received prior to scheduled move-in day in order to receive credit.

4. All materials and equipment furnished by or rented from the Charleston Area Convention Center (CACC) shall remain within the Facilities and shall not be removed.

5. Under NO circumstances shall anyone other than the CACC Technical Personnel make any modifications or alterations to any equipment or materials furnished by the CACC.

6. **OBSTRUCTIONS BLOCKING RIGGING ARE SUBJECT TO RELOCATION AS NECESSARY**. Unless otherwise directed, CACC personnel are authorized to relocate items to permit installation of service.

7. Claims will not be considered unless filed in writing prior to close of the show.

8. Prices are subject to change without notice.

SERVICE INSTALLATION AND EQUIPMENT

1. Date of installation and removal may vary depending on the quantity of orders received and how many move-in days the event may have.

2. Assembly of item(s) is not performed by CACC personnel, and must be completed before item will be suspended.

3. Please attach any blueprints, booth diagrams, sketches, or drawings that may help us understand your needs. If you have any special requirements, contact Building Services at (843) 529-5026.

EMBASSY SUITES
HOTEL®
Charleston Area Convention Center
North Charleston, South Carolina

Packages:

Meeting Room LCD Projector Pkg: **$450.00++**
Accommodates up to 100 Attendees
- 2500 – 3000 Lumens LCD Projector
- 6'-8' Tripod Screen w/ Skirt
- Projector Stand
- Extension Cord & Power Strip

Setup Included

Ballroom LCD Projector Pkg: **$675.00++**
- *Accommodates up to 350 Attendees*
- 4000 – 5500 Lumens Projector
- 9x12 Fast Fold Screen w/Dress Kit
- Projector Stand
- Extension Cord & Power Strip

Setup Included

Ballroom Dual LCD Pkg: **Contact for Quote**
Accommodates up to 800 Attendees
- 2-4000 Lumens Projector
- 2-9x12 Fast Fold Screen w/Dress Kit
- 2-Projector Stand
- 2-Extension Cord & Power Strip
- VGA Distribution Amplifier

Minimum of 2 techs required to setup @ $75.00per/hr

Wireless Microphone Pkg: **$225.00++**
- Shure ULX Wireless Receiver
- Wireless Lavaliere or Handheld Microphone
- 4-Channel Mixer
- AV Cart

Setup Included

Podium Microphone Pkg: **$125.00++**
- Shure Sm 58 Wired Microphone
- 4-Channel Mixer
- Standing or Tabletop Podium
- Gooseneck w/ mic Clip

Setup Included

Flipchart w/Markers: **$70.00++**
- Flipchart Stand
- Pad (Post-It Pads are Additional)
- 4-Assorted Markers

Setup Included

Mtg Room Client Projector Support Pkg: **$150.00++**
- 6'-8' Tripod Screen w/ Skirt
- Client to provide Projector
- Projector Stand
- Extension Cord & Power Strip

Setup Included

Ballroom Client Projector Support Pkg: **$250.00++**
- 9x12 Fast Fold Screen w/Dress Kit
- Client to provide Projector
- Projector Stand
- Extension Cord & Power Strip

Setup Included

Podium Wash Lighting Pkg **$200.00++**
Includes
- 2-ETC Source Four Leko Instruments
- 16ft Crank Stand w/T-Bar
- Power

Setup Included

Stage Wash Lighting Pkg: **$400.00++**
Includes
- 4-ETC Source Four Leko Instruments
- 16ft Crank Stand w/T-Bar
- LD 360 Power Brick
- Magic 12ch DMX Console

Setup Included

EMBASSY SUITES
HOTEL®
Charleston Area Convention Center
North Charleston, South Carolina

A la Carte Menu:

Audio Equipment

Wireless Handheld Microphone	$130.00++
Wireless Lavaliere Microphone	$130.00++
Wired Microphone	$25.00++
Tall Straight Stand	$10.00++
Tall Boom Stand	$10.00++
Table Top Stand	$10.00++
Mackie Mixer (8 & 10 channels)	$75.00++
Mackie 1202 Mixer (12 channels) Mackie	$75.00++
1402 Mixer (14 channels)	$150.00++
Corporate Audio Rack *Components:* • Mackie Onyx 1640 Console • Furman PL-Plus Series II • Behringer Ultradrive Pro • Denon CD Player/Recorder • Behringer Ultradrive Pro • Denon CD Player/Recorder • Yamaha SPX 2000 Multi-Effect Processor • DBX Dual Channel 31 Band Graphics EQ • DBX 4 Channel Compressor	$250.00++
FBT Maxx 4a Powered Speaker	$75.00++
QSC HPR 152i Powered 2-Way Speaker	$90.00++
Ultimate Support Speaker Stand	$10.00++
EAW SB1000EF Subwoofer	Contact for Quote
EAW KF730 Line Array Speaker	Contact for Quote

Audio Patch

House System Patch	$75.00++
Laptop Sound Patch	$75.00++
Outside Production Patch	$175.00++
House Background Music	$75.00++

Computer:

Laptop Computer	$150.00++

Conferencing:

Polycom Phone *(does not include phone line)*	$150.00++

Softgoods and Hardware

Black Banjo Drape 8'h	$12.00++/ft
Black Velour Drape 16'h	$16.00++/ft
Blue Velour Drape 16'h	$16.00++/ft
Presidential Blue Velour Drape 16'h	$18.00++/ft

Projectors and Monitors:

NEC Projector (2500-3000 Lumens)	$350.00++
Hitachi Projector (4500-5000 Lumens)	$450.00++
Sanyo PLC XP 200 (7000 Lumens)	$750.00++
Samsung 42" Plasma Monitor (Includes stand)	$350.00++
50" HP Plasma Monitor (Includes Stand)	$500.00++
Overhead Projector	$60.00++

Screens:

6'x6' Tripod Screen	$75.00++
8'x8' Tripod Screen $75.00++	$75.00++
6'x10' FastFold Screen w/ Velour Dress Kits	$175.00++
7.5'x10' FastFold Screen w/ Velour Dress Kit	$190.00++
9'x12' Fastfold Screen w/ Velour Dress Kit	$225.00++
10.5'x14' FastFold Screen w/ Velour Dress Kit	$300.00++

EMBASSY SUITES HOTEL®
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Distribution Amps / Multi Input Switchers:

Kramer 1x2 XGA DA	$50.00++
Extron 1x4 VGA DA	$75.00++
Extron 1x6 RGB HV DA	$85.00++
Kramer VP-728 Switcher/Scaler	$150.00++
Folsom Presentation Pro Switcher	$250.00++
Eventix Video Switcher	$350.00++

Visual Accessories:

Laser Pointer	$50.00++
Wireless Advancer	$55.00++
D'San Speaker Timer/ Cue Light	$75.00++

Carts, Stands, and Easels:

Small Rolling AV Cart with Skirting	$30.00++
Project-O-Stand w/o skirt	$25.00++
Easel	$15.00++
"Post it" Flipchart Pad	$25.00++
4x6 Whiteboard	$55.00++

Technicians:
Rates are based on a 4 hour minimum per technician 6am-6pm excluding setup or teardown over 8 hours. 6pm-6am, holidays, and weekends are 2 times the listed rate.

Audio Visual Technician	$75.00++/hr
Expo/Event Attendant	$75.00++/hr

******An event attendant is required to monitor all outside AV companies******

Lighting:

ETC Source 4 Leko Fixture	$30.00++
ETC Source 4 Par Fixture	$25.00++
6 Fixture ETC Source 4 Par Bar	$125.00++
Par 38 Uplight (Includes Stock Color Gel)	$25.00++
Coemar Mini Cycs	$110.00++
Coemar Mini Par LED Fixture	$45.00++
Coemar LED Strip Lite	$150.00++
Magic 12ch DMX Console	$40.00++
Leprecon 612 Lighting Console	$55.00++
Leprecon 624 Lighting Console	$75.00++

Power:

25'-50' Extension Cord	$12.50++
6-Way Power Strips Ballroom Twist Lock	$12.50++
Power Adaptors	$25.00++

**Prices vary for large quantities of power

Rigging:
Rates are based on a 4 hour minimum per rigger. All rigging in the facility requires a rigger and an assistant and must be coordinated through PDA.

Rigger	$90.00++/hr
Assistant Rigger	$80.00++/hr

Production Design Associates is proud to be the exclusive in-house audio visual/production services provider for the Embassy Suites North Charleston Area Convention Center. PDA is a full service lighting, audio, video, stage set & designs, provider specializing in state of the art productions. With the ability to handle events of all sizes, PDA excels in customer service with the goal of exceeding our customer's expectations while creating a memorable event.
For your audio visual and production requirements, contact:

Steve Shaw
Director of Audio Visual Services
Production Design Associates
Office: 843-725-1305
steve@pdastage.com
www.pdastage.com

the art of catering

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art washes away from the soul the dust of everyday life.

pablo picasso

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event planning

we have shared in some amazing events. experience shows that those events don't just happen by accident – it's all in the planning. the more time you invest up front, the more you will be able to relax and let the experience unfurl before you. there are incredible resources available to help you plan. here are a few starters, tools and tips from our experiences, to make your event remarkable.

getting started!

key questions

- how can you set your event apart from other experiences?
- what would you like your guests to remember most when they leave?
- how do the event activities fit into your budget?

establish a timeline

- organize every detail as early as possible.
- have a soft timeline for events to keep yourself on task. we say soft timeline to allow room for modification of the timeline, be prepared for the unexpected.

get *your* priorities right…

- build a team. it is a monumental task to plan an event, get people involved and review the good and bad from previous experiences. go over some of the items in the checklists, then decide who will take care of which items.
- make a list of the details you can't live without. everyone has an idea of what there event is going to look or be like in their head. make a short list of "must haves" for your event. if you budget these things in first they will have a better chance of actually making it into your final plan.

event and online resources = planning made simple!

embassy's online tools and resources make it easy to coordinate your event - no matter what size. plan your event, book room blocks and manage your event from anywhere in the world, anytime of day, at your convenience. confirmations are e-mailed directly to you and no phone calls are necessary - though event planners are always ready should you wish to speak with someone directly.

plan your event

checklists. our comprehensive checklists ensure all details are covered during the hectic planning process.

glossary. our list of commonly used terms helps clarify the language used during this exciting planning process.

space calculator. find out how much space you'll need to accommodate all your attendees.

manage your event

guest list manager - this tool provides instant access to your online group reservation details and guest room information. book rooms directly for your guests or view room count by room type.

personalized group web page - create a private and customizable web page dedicated to your event. personalize it with event details and a photograph. your guests can book reservations directly online from this web page, which also interfaces with your guest list manager and provides 24/7 access to your room block.

space planning software - create the perfect seating style setup for your event using complimentary downloadable software. customize room layout and email your designs directly to the hotel to help avoid any confusion on arrangements. capacity charts are also available to ensure you are providing enough room for your guests.

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Space Calculator | Metric Converter

	Total Sq Ft	Room Size (L x W)	Ceiling Ht
Ballroom A	7200	120x60	24
Ballroom B	7200	120x60	24
Ballroom C1	1995	35x57	24
Ballroom C2	2736	48x57	24
Ballroom C3	1995	35x57	24
Ballroom C	10,560	120x88	24
Grand Ballroom	24,960	120x208	24
Meeting Room 1	1050	30x35	12
Meeting Room 2	480	16x30	12
Meeting Room 3	1290	43x30	12
Meeting Room 4	713	31x23	12
Meeting Room 5	713	31x23	12
Meeting Room 6	990	30x33	12
Meeting Room 7	924	28x32	12
Meeting Room 6 & 7	1914	58x33	12
Meeting Room 8	960	30x32	12
Meeting Room 9	896	28x32	12
Meeting Room 8 & 9	1856	58x32	12
Meeting Room 10	990	30x32	12
Meeting Room 11	924	28x33	12
Meeting Room 10 & 11	1914	58x33	12
Meeting Room 12	992	21x32	12
Meeting Room 13	864	27x32	12
Meeting Room 12 & 13	1856	58x32	12
Meeting Room 14	924	28x33	12
Ideation	936	36x26	12
Cooper	972	36x27	12
Wando	936	36x26	12
Executive Board Room	342	18x19	12
Edisto	255	15x17	12
Palmtree Grille	2200	44x50	12

suggested set-ups for meetings

additional fees may apply for classroom set-up

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he that but looketh on a plate of ham and eggs to lust after it hath already committed breakfast with it in his heart.

c.s. lewis

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plated

plates garnished with broiled tomato parmesan and include choice of starch accompaniment

groups under 20 add $50 service charge

event includes:

- orange juice
- pre-set selection of seasonal melon & mandarin oranges
- basket of assorted muffins, sweet cornbread & buttermilk biscuits | butter, apple butter, honey & jams
- coffee & hot tea during event service

breakfast meat selections

- thick cut smoked bacon
- candied pepper bacon
- country sausage links
- country sausage patties
- peppered canadian bacon
- grilled italian sausage
- chicken & apple sausage
- grilled smoked ham

starch accompaniment selections

- 3 potato hash
- potato lyonnaise
- garlic & herb alouette, sausage & potato casserole
- hash browned potatoes
- white cheddar grits
- caramelized country apples
- potato pancake | apple butter

-

metropolitan | $19 | herb & cheddar scrambled eggs, choice of (1) breakfast meat

red eye tenderloin | $25 | sliced beef tenderloin, red eye gravy, herb & cheddar scrambled eggs

augusta | $19 | french toast, georgia peach sauce, candied pecans, choice of (1) breakfast meat

country biscuit | $19 | buttermilk biscuit, country sausage gravy, herb & cheddar scrambled eggs, choice of (1) breakfast meat

joe's special | $20 | egg scramble of ground sirloin, sweet onion, spinach and parmesan

emma's bene | $22 | maximum 100 guests
english muffin, sliced deep-fried carolina turkey breast, poached eggs and peppercorn hollandaise

peppered bene | $21 | maximum 100 guests
english muffin, peppered canadian bacon, poached eggs and peppercorn hollandaise

bagel melt | $20 | bagel half, drizzle of chive oil, choice of smoked ham or smoked turkey, fried egg, melt of cheddar

strata | $22 | *choice of:* rustic vegetable, lorraine, ham & wild mushroom, grilled asparagus & gruyere, andouille & potato

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sunrise buffets

prices based on 1 hour of service
Minimum 25 people

event includes:

- juices | orange, apple, cranberry, v8
- seasonal melon | sweet balsamic syrup, fresh mint
- muffins, bagels, sweet cornbread & buttermilk biscuits | butter, apple butter, cream cheeses, honey & jams
- cereals | bananas and milk
- coffee & hot tea during event service

breakfast meat selections

- thick cut smoked bacon
- candied pepper bacon
- country sausage links
- country sausage patties
- peppered canadian bacon
- grilled italian sausage
- chicken & apple sausage
- grilled smoked ham

starch accompaniment selections

- 3 potato hash
- potato lyonnaise
- garlic & herb alouette, sausage & potato casserole
- hash browned potatoes
- white cheddar grits
- caramelized country apples
- potato pancake | apple butter

sunrise | $21

- scrambled egg | *toppings* | provençal herbs, ham, cheddar
- oatmeal | brown sugar, raisins, milk
- choice of (2) breakfast meats
- choice of (1) starch accompaniment

southern sunrise | $23

- scrambled eggs | *toppings* | provençal herbs, ham, cheddar
- yogurts | housemade pecan granola, dried fruits
- french toast | georgia peach sauce, candied pecans
- choice of (2) breakfast meats
- choice of (1) starch accompaniment

prices are per person, unless noted.
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picture perfect breakfast buffets

prices based on 1 hour of service
Minimum 25 people

event includes:

- juices | orange, apple, cranberry, v8, pog (pineapple, orange, guava)
- cold cereals | bananas and milk
- seasonal melon | sweet balsamic syrup, fresh mint
- coffee & hot tea during event service

pictures of carolina | $28

- krispy kreme doughnuts, moravian pumpkin muffins, spoonbread muffins | butter, apple butter, cream cheeses, honey & jams
- buttermilk biscuits | southern sausage gravy
- scrambled eggs |*toppings*| sautéed wild mushrooms, ham, cheddar
- low country shrimp and grits | gruyere grits, jumbo shrimp, tasso ham, andouille, scallions, mushrooms, roasted garlic, tomato filets, sweet cream
- grilled smoked ham, sliced deep-fried turkey breast, chilled smoked trout
- potato pancake | apple butter
- caramelized country apples

pictures of tuscany | $30

- zucchini bread, sweet foccacia | butter, apple butter, cream cheeses, honey & jams
- yogurts | housemade pecan granola, dried fruits
- antipasto display | italian meats, cheeses, grilled vegetables, caprese
- duo of italian eggs
- | pisa frittata | seasoned ground veal, spinach, onion and parmesan
- | florence scramble| pancetta, fresh herbs and mozzarella
- garlic roasted potatoes | bacon, parmesan, parsley
- porkloin arista, grilled italian sausage
- fruit cannoli, biscotti

pictures of florida | $26

- orange muffins, banana bread | butter, apple butter, cream cheeses, honey & jams
- yogurts | housemade pecan granola, dried fruits
- oatmeal | cinnamon & raisin rum sauce
- scrambled eggs |*toppings*| sautéed wild mushrooms, red onions, cheese, pico de gallo, ham, housemade chorizo, sofrito, black beans
- cuban french toast | drunken bananas, candied nuts
- smoked thick cut bacon, chicken & apple sausage

pictures of paris | $32

- honey drizzled beignets, croissants | butter, apple butter, cream cheeses, honey & jams
- yogurts | housemade pecan granola, dried fruits
- banana crème brûlée oatmeal
- collection of egg strata | rustic vegetable, lorraine, ham & wild mushroom, grilled asparagus & gruyere, andouille & potato
- cinnamon brioche french toast | caramelized country apples, mango crème fraîche, candied almonds
- garlic & herbs alouette cheese, sausage & potato casserole
- chicken & apple sausage, peppered canadian bacon

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picture perfect buffet additions

prices based on 1 hour of service as an addition to your buffet selection
Minimum 25 people

-

*omelets | $4 pp

| *eggs, egg whites, eggbeaters*
| *add-ins* | ham, bacon, smoked turkey, bell pepper, mushroom, onion, spinach, tomato, cheese

*benedicts or hash | $5 pp

| *eggs poached to order*
| *sauces* | peppercorn hollandaise, herb béarnaise
| *choose benedict or hash trimmings*
| *benedict* | golden & whole wheat english muffins, peppered canadian bacon, grilled smoked ham, deep-fried turkey breast, smoked thick cut bacon, herb roasted tomato, grilled asparagus
| *hash* | classic corned beef, creole chicken & andouille, 3 potato & ham, housemade chorizo

southern grits bar | $5 pp

| *add-ins* | blackened bay shrimp, andouille sausage, jalapeños, sautéed mushrooms, caramelized onions, bacon, cheddar cheese, cinnamon sugar, butter

crepes* | $4 pp per selection

| *choose sweet or savory*
| *sweet* | nutella, marshmallow fluff, warm fruit compotes, drunken bananas, candied nuts, whipped cream, graham crackers
| *savory* | creamed wild mushrooms, creamed spinach, ratatouille, smoked ham, smoked turkey, blackened bay shrimp, chai tea marinated chicken

breakfast taco bar | $5 pp

| *flour tortillas*
| *scrambled eggs*
| *add-ins* | chorizo, bacon, ham, smoked pulled pork, country potato, green chilies & onions, sour cream, guacamole, shredded cheese, queso, jalapeños, chopped tomato, lettuce, south of the border beans, tomatillo & habanero salsa, cucumber & jalapeño salsa

*mini malted waffles | $4 pp

| *toppings* | fruit compotes, seasonal fruit & berries, maple syrup, whipped cream, candied nuts, cap'n crunch fried chicken

**$100 attendant/culinarian fee (per station, per 50 people)*

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continental breakfast

prices based on 1 hour of service
groups under 30 add $2 per person

event includes:

- juices | orange, apple, cranberry, v8
- coffee & hot tea during event service

add

- sodas & water | $2

classic | $13

- sliced seasonal fruits and berries
- muffins, sweet cornbread & buttermilk biscuits | butters, cream cheeses, honey & jams

deluxe | $15

- sliced seasonal fruits and berries
- muffins, bagels & breakfast breads | butter, apple butter, cream cheeses, honey & jams
- yogurts | housemade pecan granola, dried fruits

beverage extension

extend beverage service to 4 hours
coffee & tea | $5 pp
*sodas & water | $7 pp
*coffee, tea & sodas | $8 pp
+ addition of sodas & waters $2

carolina | $18

- sliced seasonal melon
- cinnamon laced peaches & pears
- krispy kreme doughnuts
- muffins, sweet cornbread & buttermilk biscuits | butter, apple butter, cream cheeses, honey & jams
- carolina biscuits | herb aioli, smoked ham, deep-fried turkey breast
- stone ground grits | butter, cheddar cheese, brown sugar

euro | $17

- sliced seasonal fruits & berries
- muffins, bagels & buttermilk biscuits | butter, apple butter, cream cheeses, honey & jams
- sliced smoked ham
- sliced cheeses
- rustic breads
- hard boiled eggs

morning garden | $18

- fruit & soy smoothie shooters
- sliced seasonal melon wedges
- garden vegetable crudité
- soy flour muffins, date nut bread, sugar & honey beignets | butter, apple butter, cream cheeses, honey & jams
- oatmeal & cream of wheat| brown sugar, raisins, milk
- yogurts | housemade pecan granola, dried fruits

yankee | $19

- sliced seasonal fruits and berries
- muffins, bagels & breakfast breads | butter, apple butter, cream cheeses, honey & jams
- open face bagels
  | smoked salmon, cream cheese, capers, red onion
  | smoked trout, garlic & herbs alouette cheese, chopped egg, red onion
- oatmeal | brown sugar, raisins, milk

parisian | $19

- sliced seasonal fruits & berries
- sugar & honey beignets, croissants, biscuits | butter, apple butter, cream cheeses, honey & jams
- collection of egg strata | rustic vegetable, lorraine, ham & wild mushroom, grilled asparagus & gruyere, andouille & potato
- buffalo & spring marseilles french roast coffee

krispy kreme | $17

- sliced seasonal fruits & berries
- krispy kreme doughnuts
- stone ground grits | butter, cheddar cheese, brown sugar
- yogurts | housemade pecan granola, dried fruits

prices are per person, unless noted.
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simply beverage breaks

prices based on 4 hours of service
groups under 30 add $2 per person

coffee & tea | $9 pp

starbucks coffees, iced Tazo teas, numi organic teas

sodas | $11 pp

pepsi soft drinks, gatorade, aquafina waters

coffee, tea & soda | $12 pp

Starbucks coffees, iced Tazo teas, numi organic teas, pepsi soft drinks, gatorade, aquafina waters

additions | $3 each

added for a designated 30 minute period of continuous service

- krispy kreme doughnuts
- assorted house-baked cookies, brownies or dessert bars
- sliced seasonal fruits & berries
- assorted granola, power and energy bars

personalize your water presentation
$5 a liter

we proudly serve starbucks coffee and numi organic tea

continental – beverage extension

extend your continental breakfast beverage service to 4 hours

coffee & tea | $5 pp

iced teas, numi organic teas

*coffee, tea & soda | $8 pp

iced teas, numi organic teas, pepsi soft drinks, gatorade, aquafina waters

+ addition of sodas & waters $2

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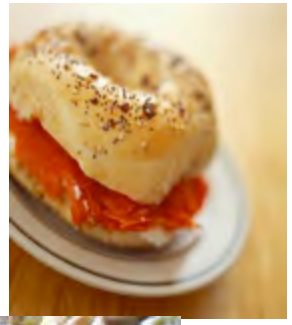
continental breakfast additions

prices based on 1 hour of service, when added to your continental breakfast service



additions | $3 per item

- carolina biscuits | herb aioli, smoked ham, deep fried turkey breast
- buttermilk biscuits | southern sausage gravy
- yogurts | housemade pecan granola, dried fruits
- stone ground grits | butter, cheddar cheese, brown sugar
- oatmeal | brown sugar, raisins and milk
- cereals | bananas and milk
- assorted granola, power and energy bars
- fruit smoothie shooters

additions | $4 per item

- burritos | shredded pork carnitas, fresh pico de gallo, scrambled egg, cheese
- pitas | choice of smoked ham or deep fried turkey breast, herb pesto, scrambled egg, cheese
- croissants | fried egg, cheese, choice of bacon, ham or sausage
- bagel melts | bagel half, drizzle of chive oil, choice of smoked ham or deep fried turkey breast, fried egg, melt of aged cheddar
- *omelet station *(per person)*
- *malted waffles station *(per person)*
- *sweet crepes station *(per person)*
- *savory crepes station *(per person)*

*$100 attendant fee (per 50 people)

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plated > buffets > continentals/breaks >

liquid refreshments

gallon | $69 ½ gallon | $35
choice of: starbucks, v-8, fresh squeezed orange juice, fresh squeezed grapefruit juice

each | $3.50
choice of: 12oz bottle/can pepsi soft drinks, gatorade, vitamin water, aquafina water, numi organic teas

each | $4.50
choice of: pepsi soft drinks, gatorade, aquafina

gallon | $59 ½ gallon | $30
choice of: douwe egberts coffees, iced tea| sweet or unsweet, milk| whole, 2%, skim or chocolate

gallon | $39 ½ gallon | $20
choice of: lemonade, fruit punch or juices | cranberry, tomato, grape, prune, apple, or pog (pineapple, orange, guava)

each | $5
choice of: cinnabon coffee drinks, full throttle drinks, monster drinks, red bull

each | $5
liters, acqua panna or san pellegrino

refreshment by the dozen

dozen | $39 ½ dozen | $25
- carolina biscuits | herb aioli, smoked ham, deep-fried turkey breast
- *choice of:* bagels, muffins, danish, cinnamon rolls, jumbo style cookies, brownies, dessert bars, soft pretzels or beignets

dozen | $20 ½ dozen | $12
choice of: buttermilk biscuits, mini butter croissants, krispy kreme doughnuts

dozen | $49 ½ dozen | $29
- burritos | shredded pork carnitas, fresh pico de gallo, scrambled egg, cheese
- pitas | deep-fried turkey breast, herb pesto, scrambled egg, cheese
- croissants | fried egg, cheese, choice of bacon, ham or sausage
- bagel melts | bagel half, drizzle of chive oil, choice of smoked ham or deep-fried turkey breast, fried egg, melt of aged cheddar
- frozen chocolate dipped fruits | *choice of:* banana halves, strawberries or pineapple rings

individual refreshment

each | $3
choice of: whole fruits, potato chips, mini pretzels, pita chips, smart food popcorn, cracker jacks, oreo's, rice krispie treats, cracker sandwiches, nuts, dried fruit

each | $5
choice of: ice cream treats, frozen fruit bars, granola bars, energy bars, candy bars, chiquita apples & caramel dip, chiquita carrots & ranch dip, cheese straws, slim jim's, fruit yogurt, cereal & milk

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executive break packages

groups under 30 add $2 per person

-

includes continuous beverages
(up to 8 hours) featuring coffee, iced tea,
coca cola soft drinks and bottled water

classic | $29

morning starter

served for 45 minutes

- sliced seasonal fruits & berries
- muffins, sweet cornbread & buttermilk biscuits | butter, apple butter, cream cheeses, honey & jams
- carolina biscuits | herb aioli, smoked ham, deep-fried turkey breast
- juices | orange, apple, cranberry, v8, pog (pineapple, orange, guava)

afternoon ending

served for 30 minutes

milk & cookies

- classic cookies | oreo, nilla wafers, nutter butter, chips ahoy, newtons, barnum's animals crackers
- fresh baked cookies
- milk | 2%, skim, chocolate, vanilla soy

deluxe | $33

morning starter

served for 45 minutes

- sliced seasonal melon
- cinnamon laced peaches & pears
- krispy kreme doughnuts
- muffins, sweet cornbread & buttermilk biscuits | butter, apple butter, cream cheeses, honey & jams
- pitas | deep-fried turkey breast, herb pesto, scrambled egg, cheese
- juices | orange, apple, cranberry, v8, pog (pineapple, orange, guava)

afternoon ending

served for 30 minutes

extra innings

- roasted peanuts in the shell
- buttered popcorn
- cracker jacks
- hot dog bar | all the fixings
- gatorade

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Charleston Area Convention Center

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carolina brunch

$35 | 2 entrée $40 | 3 entree

prices based on 1 hour of service, groups under 50 add $3 per person

champagne service add $5 per person

additional bottle wine selections are available

fruit, bakery & beverages

- sliced seasonal fruits & berries,
- muffins, bagels, sweet cornbread & buttermilk biscuits | butter, apple butter, cream cheeses, honey & jams
- v8 juice, cranberry juice, apple juice and fresh squeezed orange juice
- coffee & iced tea during event service

accompaniments

- scrambled eggs
  | *toppings* | sautéed wild mushrooms, ham, cheddar
- thick cut smoked bacon & grilled carolina smoked ham
- potato savoyarde
- chef's garden salad | dressings & crudités
- spicy thai noodle salad and roasted yukon gold potato salad

**chef attended stations

- omelets
  | eggs, egg whites, eggbeaters
  | *collection of add-ins* | ham, bacon, smoked turkey, bell pepper, mushroom, onion, spinach, tomato, cheese
- carved roasted breast of turkey | cocktail rolls, roasted pepper sauce, peppercorn hollandaise

** $100 attendant fee (per 50 people)

entree selections | choose 2 or 3

presented with chef's selection of vegetable and potato or rice

pecan waffle | corn flake fried chicken breast, orange maple syrup

low country shrimp and grits | gruyere grits, jumbo shrimp, tasso ham, andouille, scallions, mushrooms, roasted garlic, tomato filets, sweet cream

pan-fried carolina turkey medallions | lemon & parmesan batter, marsala, wild mushrooms

black bean ravioli | smoked chicken, mushroom & tasso ham cream

fire & spice flat-iron | mustard basted slices, caramelized onion, chimichurri sauce

pecan roasted salmon | dijon & maple basted, smoked tomato jam

pan-fried buttermilk chicken | sweet onion & tasso velouté

chicken saltimbocca | lightly breaded, sage, procuitto, provolone, parmesan peppercorn alouette cream

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plated – lunches

event includes:

- choice of starter and dessert
- chef's vegetable and chef's potato, rice or pasta. (pasta entrée include chef's vegetable)
- fresh baked yeast rolls
- coffee and iced tea during event service

starters | choose one

- caesar salad
- garden salad
- soup creation
- watermelon | with sweet balsamic syrup and fresh mint *(seasonal)*
- melon wedge | with diced fruits

desserts | choose one

- chocolate chambord mousse
- ny cheesecake | sweet berry compote
- peach bread pudding | bourbon & cinnamon anglaise
- red velvet cake
- bourbon pecan pie

plated course additions

soup creations | $4 | *choice of* : charleston she crab, tomato bisque, hearty chicken, gumbo, black bean, white bean & smoked bacon, mushroom broth & chicken dumplings

smoked salmon | $6 | pecan wood smoked, vidalia onion marmalade, chopped salad slaw

seared tuna | $6 | thin sliced, sesame crusted, spicy asian noodles, wasabi cucumber cream

smoked trout | $6 | horseradish cream, chopped salad slaw

shrimp cocktail | $8 | 4 gulf shrimp, absolut peppar cocktail sauce, wasabi cucumber cream

duck apple salad | $5 | crisp apple & walnut salad, roasted & shredded duck

carolina crab cake | $6 | sweet charred corn relish, whole grain mustard cream

sweet endings substitutions | $2 per person

"best ever" carrot cake

"best ever" chocolate cake

coconut cream bombe cake | luscious coconut cake layered with creamy coconut custard and covered with coconut

•peanut butter explosion | rich chocolate genoise, peanut butter mousse, on a rich chocolate brownie with an explosion of fudge brownies and peanut butter chips on top

*If two entrees are selected, the higher price will apply.
*If a third entrée option is selected, an additional $5.00 per person will apply to the highest price menu item.

afternoon event selections available to order until 3pm

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plated – poultry, fish & pairings

event includes:

- choice of starter and dessert
- chef's vegetable and chef's potato, rice or pasta. (pasta entrée include chef's vegetable)
- sweet cornbread & fresh baked yeast rolls
- coffee and iced tea during event service

-

carolina turkey medallions | $25 | pan-fried, lemon & parmesan batter, marsala, wild mushrooms

grilled cypress chicken | $26| italian marinated, garlic infused tomato concasse, herb aioli

grilled herb chicken | $27 | herb seasoned, andouille & tasso queso

3-cheese chicken | $26 | lightly breaded, vegetable julienne, three cheeses, peppercorn hollandaise

chicken saltimbocca | $29| lightly breaded, sage, procuitto, provolone, parmesan peppercorn alouette cream

pecan roasted salmon | $30 | dijon & maple basted, smoked tomato jam

orange shoyu salmon | $31 | orange soy sauce glaze, sesame cucumber & carrot slaw

bronzed fresh catch | $32 | lightly blackened & pan-seared white fish, cajun rémoulade

grilled tuna | $33 | soy, maple & red chili marinade, sweet charred corn relish

dijon chicken | $26 | mustard breaded, wild mushrooms, dijon mustard cream

pan-fried buttermilk chicken | $27 | sweet onion & tasso velouté

mustard pairing | $30 | the savory pairing of our pork tenderloin and dijon chicken

mardi gras pairing | $32 | a bourbon street pairing of our bronzed fresh catch and grilled herb chicken

blue plate pairing | $26 | a homestyle pairing of our rocky river meatloaf and our buttermilk chicken

carolina pairing | $30 | backyard pairing of our carolina turkey and pulled pork

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plated – beef, pork, pasta & pairings

event includes:

- choice of starter and dessert
- chef's vegetable and chef's potato, rice or pasta. (pasta entrée include chef's vegetable)
- fresh baked yeast rolls
- coffee and iced tea during event service

-

pulled pork | $25 | sweet apple balsamic syrup,

pork chop | $25 | boneless chop, soy, maple & red chili marinade, sweet charred corn relish

drunken pork tenderloin | $28 | grilled bourbon glazed slices, bourbon spiked peppercorn jus, granny smith apple & red onion relish

pork tenderloin | $28 | sage buttered & roasted slices, mustard & caper sauce

trattoria carbonara | $26 | classic roman dish, spaghetti pasta, glazed onion, crisp pancetta, cracked pepper, creamy egg & italian cheese sauce

fire & spice flat-iron | $30 | mustard basted slices, caramelized onion, chimichurri sauce

tenderloin | $35 | sea salt & peppercorn rubbed beef tenderloin slices, garlic & herbs alouette cream

asian flank | $29 | marinated, seared & sliced

smoked chicken & italian sausage penne | $26 | mushrooms, sweet onions, zucchini, pesto cream

ravioli | $27 | smoked chicken, mushroom & tasso ham cream

filet mignon | $39 | wild mushroom demi glaze

emma's pairing | $36 | slices of tenderloin paired with parmesan battered chicken breast drizzled with garlic & herbs alouette & minced procuitto cream and tobacco onions

sweet char pairing | $33 | the mouth watering pairing of our pork chop and grilled tuna

fire and spice pairing | $33 | a fiery pairing of our fire & spice flatiron and our pecan roasted salmon

asian pairing | $33 | a far-east pairing of our asian flank and orange shoyu glazed salmon

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lighter signature lunches

groups under 20 add $50 service charge
add our freshly prepared daily soup for $2

salads - include fresh baked yeast rolls, chef's selection of dessert, iced tea & coffee during event service

chicken or shrimp caesar | $19 | crisp romaine, shaved romano, julienne red & green apples, roasted roma tomato, parmesan crisp, cornbread croutons, tableside-inspired dressing
topped with your choice of chicken (grilled or blackened) or bay shrimp (garlic or blackened)

niçoise salad | $20 | seared lemon pepper tuna, crisp greens, blistered cherry tomatoes, green beans, new potatoes, cucumber, tomatoes, hard-boiled egg, niçoise olives, dijon vinaigrette

bangkok salad | $19 | rice noodles, spicy peanut chicken, no-fry vegetables, chili lime vinaigrette

cobb | $19 | romaine lettuce, deep fried turkey breast, avocado, egg, maytag bleu cheese, tomatoes, crisp bacon, choice of dressing

iron & wedge | $20 | savory brisket, crisp iceberg, smoked bacon, blistered cherry tomatoes, baguette shards, bleu cheese & bacon dressing

sandwiches – orzo pasta salad, miss vicks potato chips, chef's selection of dessert, iced tea & coffee during event service
(if you would like half sandwich subtract $2)

bistro sandwich | $20 | shaved roast beef, garlic & herbs alouette cheese, lettuce, garlic infused tomato concasse, cuban hoagie

the club | $19 | buttery croissant, smoked bacon, ham, cheddar, turkey, provolone, mustard aioli, tomato, lettuce

market hoagie | $19 | pesto rubbed chicken breast, fresh mozzarella garlic infused tomato concasse, cuban hoagie.

emma's wrap | $19 | whole wheat wrap, deep fried turkey breast, spring mix, diced roma tomato, sprouts, sun-dried tomato cream cheese

pulled pork | $18 | sweet apple balsamic syrup, cole slaw, brioche roll

shrimp pita | $20 | louis shrimp, julienne cucumber, lettuce, tomato

tuna salad | $18 | albacore blend, lettuce, tomato, creamy dill havarti, wheat berry bread

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blue plate buffet

$30 | 2 entrée $33 | 3 entree

prices based on 1 hour of service

groups under 40 add $5 per person

event includes

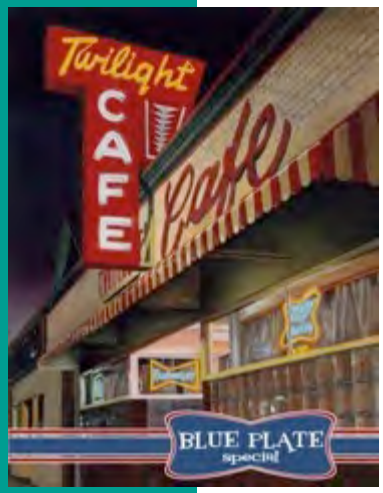
- fresh baked southern yeast rolls, sweet cornbread & garlic cheddar biscuits
- coffee, iced tea & lemonade during event service

salads & fruit

- southern coleslaw & potato salad
- mixed greens | chef's dressings
- seasonal melon | sweet balsamic syrup, fresh mint

desserts

- peach bread pudding | bourbon & cinnamon anglaise *OR* seasonal fruit cobbler | vanilla bean ice cream, cinnamon shaker
- ny cheesecake | sweet berry compote
- pecan pie



entree selections | choose 2 or 3

accompaniments | homestyle whipped potatoes, mac & cheese, southern green beans, sweet corn

pulled pork | sweet apple balsamic syrup, slaw

smoked carolina ham | sliced, whole grain mustard cream

pork loin | sage buttered & roasted slices, parmesan peppercorn alouette cream

southern fried chicken | red chili honey

bronzed fresh catch | lightly blackened & pan-seared white fish, cajun rémoulade

fire & spice rib roast | mustard basted slices, caramelized onion, chimichurri sauce

deep fried carolina turkey breast | sliced, sage & smoked bacon pan gravy

grilled cypress chicken | italian marinated, garlic infused tomato concasse, herb aioli

pecan roasted salmon | dijon & maple basted, smoked tomato jam

chicken saltimbocca | lightly breaded, sage, procuitto, provolone, parmesan peppercorn alouette cream

pan-fried buttermilk chicken | sweet onion & tasso velouté

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afternoon event selections available to order until 3pm

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afternoon event selections available to order until 3pm

inspired lunch buffets

prices based on 1 hour of service
groups under 40 add $5 per person

event includes | coffee & iced tea during event service

chicago deli | $35

- classic chili | cheese & onions
- chef's garden salad | dressings & crudités
- 3-bean salad, pasta salad, sliced seasonal melon
- deli collection | deep fried turkey breast, beef brisket, meatloaf, corned beef, pastrami, chicken salad, tuna salad
- brats & dogs | chicago fixin's
- sandwich fixin's | cheeses, deli breads, brioche & poppy seed buns, leaf lettuce, shredded lettuce, tomato, onion, whole & spear pickles
- cheesecakes | assorted toppings

bistro sandwich | $27

- spicy asian noodle salad, coleslaw
- roasted potato wedges
- choice of 3 gourmet sandwiches
  descriptions available under signature lunch sandwiches
  | bistro, club, market hoagie, emma's wrap, caddy ham, pulled pork, shrimp pita, tuna salad
- potato chips, whole fruits
- cookies, dessert bars

soup & salad | $28

- choice of 2 soups | charleston she crab, tomato bisque, hearty chicken, gumbo, black bean, white bean & smoked bacon, mushroom broth & chicken dumplings |*crackers & lavosh*
- potato bar |*choose mashed or baked* |*mashed*| red bliss & sweet potato |*baked*| russets & sweet potato |*gravy* | brown, chicken, country white |*add-ins* | blackened bay shrimp, chili, sautéed mushrooms, caramelized onions, broccoli, bacon, cheese, sour cream, chives, cinnamon sugar and butter
- italian salad bar | 4 italian marinated salads | "build your own" grilled chicken caesar
- potato chips, whole fruits
- cookies, dessert bars

classic deli | $31

- soup du jour | crackers & lavosh
- chef's garden salad | dressings & crudités
- pasta salad, potato salad, fruit salad
- deli meats | deep fried turkey breast, roast beef, ham, salami, tuna salad, chicken salad
- sandwich fixin's | cheeses, deli breads & rolls, leaf lettuce, shredded lettuce, tomato, onion, whole & spear pickles
- chef's dessert display

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afternoon event selections available to order until 3pm

inspired lunch buffets

prices based on 1 hour of service
groups under 40 add $5 per person

event includes | coffee & iced tea during event service

creole kitchen | $34

- chicken & sausage gumbo
- chopped salad | iceberg, mushrooms, tomatoes, corn kernels, black olives, jalapeno jack cheese, spicy ranch, crispy fried tortilla strips
- carrot & raisin salad, fruit salad
- chicken, tasso & sausage jambalaya
- bronzed fresh catch | cajun rémoulade
- sliced rib roast | bourbon mushroom sauce
- sweet potato pudding, dirty rice, tasso red beans
- fresh baked southern yeast rolls, sweet cornbread & garlic cheddar biscuits
- peach bread pudding | bourbon & cinnamon anglaise

tex-mex | $33

- chorizo & chicken tortilla soup
- chef's garden salad | dressings & crudités
- tomato & cucumber salad, sliced seasonal melon
- cheese enchiladas
- chicken fajitas
- pork carnitas
- fiesta ground beef
- flour tortillas, taco shells, tortilla chips
- taco fixin's | green chilies & onions, sour cream, guacamole, shredded cheese, queso, jalapeños, chopped tomato, lettuce, tomatillo & habanero salsa, cucumber & jalapeño salsa
- yellow corn & red peppers, spanish yellow rice, south of the border beans
- flan, sopapillas, churros

chinatown | $34

- szechuan hot & sour soup
- egg rolls
- sesame cucumber & carrot slaw, spicy asian noodle salad, sliced seasonal melon
- general tso chicken
- pan-seared black pepper steak
- orange shoyu glazed salmon
- fried rice, steamed rice, stir fry vegetables
- chinese fried biscuits
- cinnamon ice cream, coconut pudding, almond cookies, fortune cookies

little italy | $34

- italian wedding soup
- italian antipasto display, bruschetta
- summer caesar salad, tomato & mozzarella salad
- italian sausage puttanesca
- meat & veggie lasagnas
- chicken saltimbocca | parmesan peppercorn alouette cream
- ratatouille, garlicky asparagus
- mozzarella bread sticks, garlic bread
- angel bruschetta cake, tiramisu, cannoli, biscotti

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inspired lunch buffets

prices based on 1 hour of service
groups under 40 add $5 per person

event includes | coffee & iced tea during event service

southern fried | $32

- chef's garden salad | dressings & crudités
- coleslaw, macaroni salad, potato salad, sliced seasonal melon
- southern fried chicken | red chili honey drizzle
- deep fried carolina turkey breast | sliced, sage & smoked bacon pan gravy
- smoked carolina ham | sliced, whole grain mustard cream
- homestyle whipped potatoes, creole baked beans, creamy corn, hushpuppies
- fresh baked southern yeast rolls, sweet cornbread & garlic cheddar biscuits
- seasonal fruit cobbler | vanilla bean ice cream
- lemonade

carolina pig-pickin | $33

- coleslaw, macaroni salad, potato salad, sliced seasonal melon
- carolina pulled pork | slow cooked, eastern bbq sauce
- southern fried chicken | red chili honey drizzle
- hush puppies
- brunswick stew, mac & cheese, candied yams, bbq baked beans
- seasonal fruit cobbler | vanilla bean ice cream
- banana pudding, pig-pickin' cake

all-american | $33

- chef's garden salad | dressings & crudités
- coleslaw, macaroni salad, potato salad, sliced seasonal melon
- hot off the grill | hamburgers, hot dogs, sausage links
- grill fixin's | cheeses, burger & dog buns, leaf lettuce, shredded lettuce, tomato, onion, whole & spear pickles
- southern fried chicken | red chili honey drizzle
- bbq baked beans, grilled corn on the cobb, potato chips
- "make your own" shortcake | fruit sauces, sugared biscuits, pound cake, angel food cake, sliced strawberries, whipped cream
- lemonade

lowcountry | $34

- chef's garden salad | dressings & crudités
- coleslaw, fruit salad
- low country shrimp and grits | gruyere grits, jumbo shrimp, tasso ham, andouille, scallions, mushrooms, roasted garlic, tomato filets, sweet cream
- southern fried chicken | red chili honey drizzle
- pulled pork | sweet apple balsamic syrup, jicama slaw
- hoppin' john, stewed okra & tomatoes, garlicky greens, potato chips
- fresh baked southern yeast rolls, sweet cornbread & garlic cheddar biscuits
- key lime pie, pecan pie, rice pudding
- lemonade

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afternoon event selections available to order until 3pm

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picture perfect lunch buffet additions

prices based on 1 hour of service as an addition to your buffet selection

groups under 40 add $2 per person

*carvery | $5 pp per selection

with sliced southern yeast rolls

- *carolina smoked ham* | coca cola glazed; assorted mustards, peppercorn mayo
- *carolina smoked turkey breast* | cranberry chutney, whole grain mustard cream
- *smoked brisket of beef* | chipotle and mustard bbq sauces
- *steamship of pork* | assorted mustards, peppercorn mayo
- *drunken loin of pork* | charred and bourbon glazed; bourbon spiked peppercorn jus, granny smith apple & red onion relish

*stir-fry | $7 pp

|*choose 3 meats* | chicken, beef, baby shrimp, baby scallops
|*asian vegetable collection*
|*sauce* | teriyaki, thai peanut, spicy garlic
|*mix-ins*| lo-mein noodles, steamed jasmine rice

*scampi | $7 pp

|*choose 3 meats* | baby shrimp, baby scallops, veal, chicken
|*mix-ins*| grilled italian vegetables & herb garlic pasta

pizza bar | $6 pp

|*variety of crusts*
|*toppings* | procuitto, thai chicken, pesto & pinenut, wild mushroom, italian sausage & salami

soup bar | $4 pp

|*crackers & lavosh*
|*choice of 2 soups* | brunswick stew, cream asparagus, new england clam chowder, tomato bisque, chicken & sausage gumbo, charleston she crab, hearty chicken, cuban black bean, mushroom broth & chicken dumpling, sweet & sour, corn chowder, turkey chili, broccoli & cheese

*tuscan pasta| $7 pp

|*choose 3 meats*| marinated chicken, mini meatballs, procuitto, herbed baby shrimp, baby scallops
|grilled vegetable collection
|*sauce*| four cheese smoked alfredo, charred tomato marinara, veal bolognese
|*pasta*| penne, tortellini, sausage & broccolini ravioli
|*mozzarella bread sticks, garlic bread*

potato bar | $5 pp

|*choose mashed or baked*
|*mashed*| red bliss & sweet potato
|*baked*| russets & sweet potato
|*gravy* | brown, chicken, country white
|*add-ins* | blackened bay shrimp, chili, sautéed mushrooms, caramelized onions, broccoli, bacon, cheese, sour cream, chives, cinnamon sugar and butter

taco bar | $6 pp

|*meats*| fiesta ground beef, chorizo & shredded chicken, pork carnitas
|*flour tortillas, taco shells, tortilla chips*
|*add-ins* | green chilies & onions, sour cream, guacamole, shredded cheese, queso, jalapeños, chopped tomato, lettuce, south of the border beans, tomatillo & habanero salsa, cucumber & jalapeño salsa

southern grits bar | $5 pp

|*add-ins* | blackened bay shrimp, andouille sausage, jalapeños, sautéed mushrooms, caramelized onions, bacon, cheddar cheese, cinnamon sugar, butter

*crepes | $5 pp per selection

|*choose sweet or savory*
|*sweet*| nutella, marshmallow fluff, warm fruit compotes, drunken bananas, candied nuts, whipped cream, graham crackers
|*savory*| creamed wild mushrooms, creamed spinach, ratatouille, smoked ham, smoked turkey, blackened bay shrimp, chai tea marinated chicken

*mini malted waffles | $4 pp

|*toppings*| fruit compotes, seasonal fruit & berries, maple syrup, whipped cream, candied nuts, cap'n crunch fried chicken

**$100 attendant/culinarian fee (per station, per 50 people)*

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signature box lunches

minimum of 20 per selection, selections under 20 add $50 service charge

•salad or sandwich box lunches include beverage selection, miss vickie's potato chips, mint and chef's selection of cookie

•individual condiments and silverware

club | $19 | buttery croissant, smoked bacon, ham, cheddar, turkey, provolone, mustard aioli, tomato, lettuce; southern coleslaw

emma | $20 | whole wheat wrap, deep fried turkey breast, spring mix, diced roma tomato, sprouts, sun-dried tomato cream cheese; asian noodle salad

bistro | $24 | shaved roast beef, garlic & herbs alouette cheese, lettuce, garlic infused tomato concasse, cuban hoagie; mustard & dill potato salad

caddy | $20 | thin sliced ham, baby swiss, honey mustard, lettuce, sweet vinegar infused tomato concasse, cuban hoagie; asian slaw with peanuts

market | $19 | pesto rubbed chicken breast, fresh mozzarella, garlic infused tomato concasse, cuban hoagie; mediterranean couscous salad

niçoise salad | $18 | seared lemon pepper tuna, crisp greens, blistered cherry tomatoes, green beans, new potatoes, cucumber, tomatoes, hard-boiled egg, niçoise olives, dijon vinaigrette

bangkok salad | $18 | rice noodles, spicy peanut chicken, no-fry vegetables, chili lime vinaigrette

iron & wedge salad | $19 | savory brisket, crisp iceberg, smoked bacon, blistered cherry tomatoes, baguette shards, bleu cheese & bacon dressing.

southwestern salad | $18 | grilled chicken breast, iceberg lettuce, mushrooms, tomatoes, corn kernels, black olives, jalapeno jack cheese, spicy ranch, crispy fried tortilla strips

individual box lunch enhancements

each | $2

•whole fruits
•nuts
•dried fruit
•smart food popcorn
•cracker jacks
•oreo's
•rice krispie treats
•crackers sandwiches

each | $3

•granola bars
•energy bars
•candy bars
•fruit yogurt

fruit inspired breaks

prices based on 30 minutes of service
groups under 30 add $2 per person

breaks include | starbucks coffees, iced teas, numi - organic teas, pepsi-cola soft drinks, gatorade, aquafina waters during event service

oranges | $12

- orange sections
- fresh squeezed orange juice
- frozen orange dream bars & orange push-ups
- orange streusel cake & orange muffins
- orange soda

strawberries | $14

- whole strawberry display | dips of chocolate and fruit yogurt
- "make your own" strawberry shortcake | fruit sauces, sugared biscuits, pound cake, angel food cake, sliced strawberries, whipped cream
- frozen strawberry italian ice & strawberry shortcake ice cream bars
- strawberry smoothie shooters

lemons & limes | $13

- lemon poppyseed muffins
- key lime cookies
- mini lemon meringue & key lime tartlettes
- lemon italian ice & lime sherbet
- fresh lemonade & limeade

bananas | $13

- bunches of ripe bananas
- banana nut bread
- coconut fried bananas | toasted banana whip cream
- warm bananas foster | sugared biscuits, pound cake, butter cookies
- frozen chocolate dipped banana bites
- banana smoothie shooters

beverage extension

extend beverage service to 4 hours
coffee & tea | $5 pp
sodas & water | $7 pp
coffee, tea & sodas | $8 pp

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sweet & salty inspired breaks

prices based on 30 minutes of service
groups under 30 add $2 per person

breaks include | starbucks coffees, iced Tazo teas, numi - organic teas, pepsi soft drinks, gatorade, aquafina waters during event service

pretzels | $13

- flavored soft pretzels | classic plain & salted, parmesan, ranch, garlic cinnamon sugar
- pretzel poppers
- dipping sauces | nacho cheese, pizza sauce and a variety of mustards
- bags of mini pretzels
- yogurt, chocolate & white chocolate covered pretzels

chocolate | $14

- assorted truffles & hershey's kisses
- giant chocolate chip cookies
- chocolate walnut fudge
- chocolate fondue | fruits, toasted pound cake, graham crackers, marshmallows
- chocolate dipped frozen fruit | strawberries, banana bites, pineapple rings
- milk chocolate shooters | whipped cream

peanuts | $12

- giant peanut butter cookies
- smucker's uncrustable pb&j sandwiches
- peanut brittle and bags of peanuts
- chocolate covered peanuts and reese's peanut butter cups & candies
- spoons of peanut butter
- peanut butter fudge

candy | $12

- jelly beans & gum drops
- gummy bears, swedish fish, sour patch kids
- hot tamales & mike & ike
- raisinets & goobers
- red & black licorice
- boston baked beans

beverage extension

extend beverage service to 4 hours
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sodas & water | $7 pp
coffee, tea & sodas | $8 pp

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theme inspired breaks

prices based on 30 minutes of service
groups under 30 add $2 per person

breaks include | starbucks coffees, Tazo iced teas, numi - organic teas, pepsi soft drinks, gatorade, aquafina waters during event service

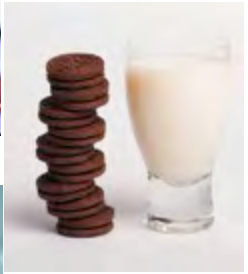
botanica water & fruit | $14
- vanilla marinated melon
- citrus segments | passion fruit & honey syrup
- balsamic strawberrries
- lavender almond cookies
- raisins & dried fruits
- chocolate dipped frozen fruit | strawberries, banana bites, pineapple rings
- 3 spa botanica infused waters
- fruit & soy smoothie shooters

trail blazer | $14
- display of harvest vegetables and rustic breads | chef's compilation of dips
- assorted granola, power and energy bars
- raisins, dried fruits & mixed nuts
- trail display | ensemble bowls of trail mix, chex mix, goldfish crackers, coconut and m&m's
- fruit & soy smoothie shooters
- fuze & monster drinks

county fair | $14
- roasted whole peanuts
- buttered popcorn | flavor shakers
- corn dogs, soft pretzels, funnel cake
- candied & caramel apples
- cupcakes & fudge
- fruit & vegetable breads
- fresh lemonade & limeade

milk & cookies | $12
- classic cookies | oreo, nilla wafers, nutter butter, chips ahoy, newtons, barnum's animals crackers
- fresh baked cookies
- milk | 2%, skim, chocolate, vanilla soy

pudding | $12
- banana, butterscotch, vanilla, chocolate & coconut | assorted toppings and mix-ins
- sticky toffee pudding
- peachy bread pudding |peach infused anglaise



beverage extension
extend beverage service to 4 hours
coffee & tea | $5 pp
sodas & water | $7 pp
coffee, tea & sodas | $8 pp

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groups under 30 add $2 per person

breaks include | starbucks coffees, Tazo iced teas, numi - organic teas, pepsi soft drinks, gatorade, aquafina waters during event service

savory carolina | $13

- watermelon | sweet balsamic syrup, fresh mint
- krispy kreme doughnuts
- moravian pumpkin & spoonbread muffins
- carolina pulled pork sliders
- cheerwine & sundrop
- chilled watermelon

extra innings | $12

- roasted peanuts in the shell
- buttered popcorn | flavor shakers
- cracker jacks
- hot dog bar | all the fixings
- powerade

ice cream* | $14

|vanilla, chocolate & strawberry
|*fixins*| hot belgian chocolate sauce, caramel sauce, fruit compotes, seasonal fruit & berries, whipped cream, candied almonds & peanuts and of course the cherries and jimmies

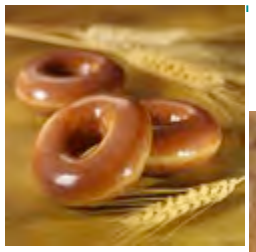
- giant chocolate chip cookies
- chocolate dipped frozen fruit | strawberries, banana bites, pineapple rings

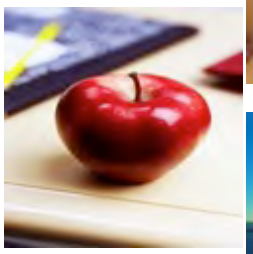
school recess | $12

- chilled apples
- fruit roll-ups
- assorted cracker snacks
- rice krispie treats, fresh baked cookies, brownies
- tum-e yummies
- milk | 2%, skim, chocolate, vanilla soy

mind and body | $14

- collection of muffins | carrot zucchini, orange, soy flour, date nut
- assorted granola, power and energy bars
- whole fruits, steamed & chilled broccoli, crisp baby carrots | asiago, herb & lemon dip
- yogurts | housemade pecan granola, dried fruits
- fruit & soy smoothie shooters
- vitamin waters & fuze drinks





beverage extension

extend beverage service to 4 hours
coffee & tea | $5 pp
sodas & water | $7 pp
coffee, tea & sodas | $8 pp

$100 attendant/culinarian fee (per station, per 50 people)

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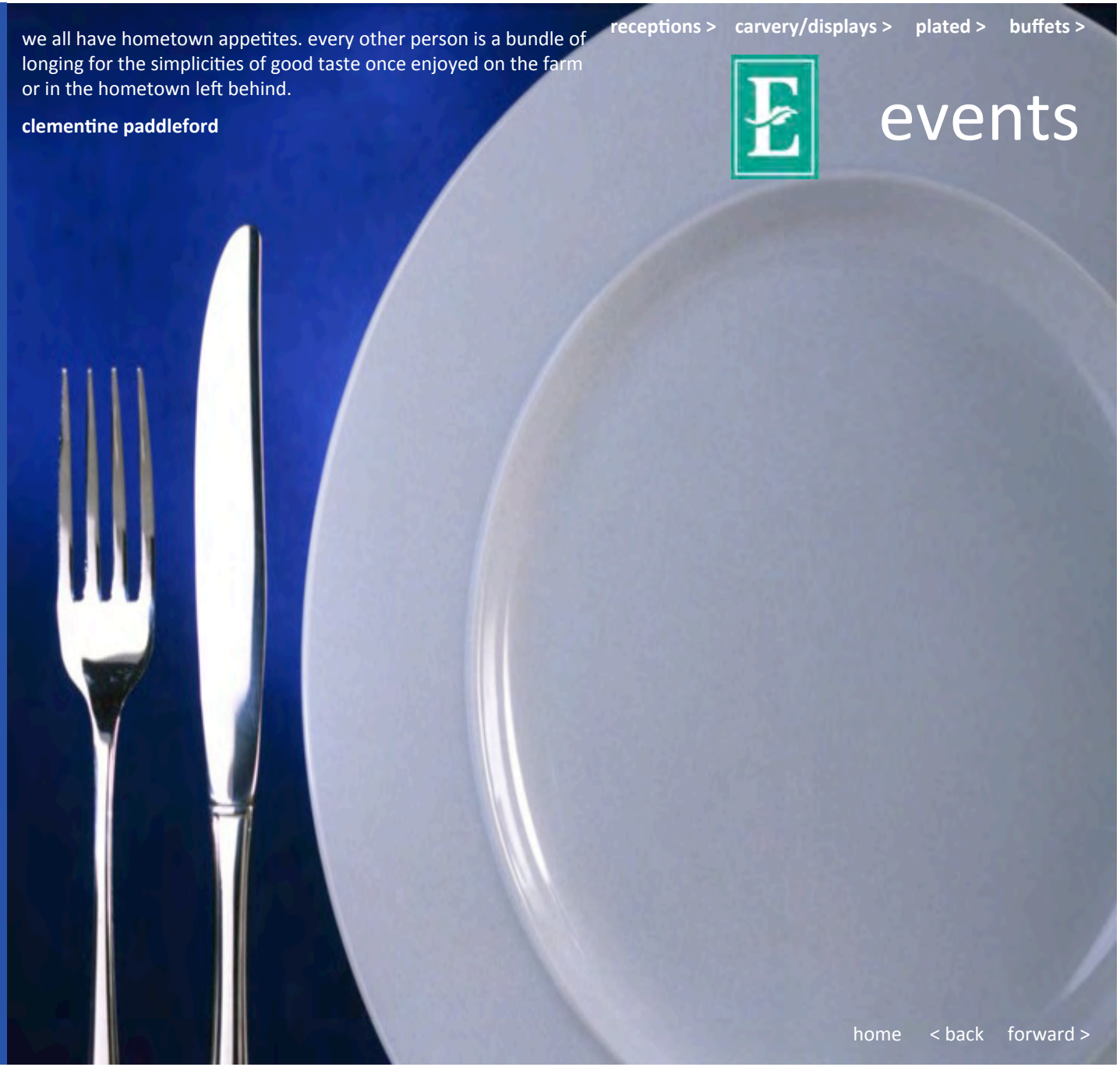
Charleston Area Convention Center

we all have hometown appetites. every other person is a bundle of longing for the simplicities of good taste once enjoyed on the farm or in the hometown left behind.

clementine paddleford

events



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gathering receptions

prices based on 1 hour of service, minimum 50 guests

event includes:

•iced tea & coffee during event service

classic gathering | $40

•choice of 2 display stations
•choice of 4 hors d'œuvres | butler passed, providing 2 pieces of each per person
•choice of 2 culinary stations

deluxe gathering | $45

•choice of 2 display stations
•choice of 4 hors d'œuvres | butler passed, providing 2 pieces of each per person
•choice of 2 culinary stations
•fruit punch and lemonade

cocktail hours

prices based on 1 hour of service, minimum 50 guests, excludes alcohol

opal | $10

•choice of 3 hors d'œuvres | butler passed, providing 2 pieces of each per person
•fruit punch & lemonade

pearl | $15

•choice of 4 hors d'œuvres | butler passed, providing 2 pieces of each per person
•fruit & cheese display

ruby | $17

•choice of 5 hors d'œuvres | butler passed, providing 2 pieces of each per person
•fruit & cheese display
•fruit punch & lemonade

open host bar includes domestic & import beers and canyon road wines

per person	beer/copperidge wine	beer/canyon road wine	classic	premium	super	ultra
1 hour			$12	$15	$18	$20
2 hour	$10	$12	$22	$26	$31	$35
3 hour	$18	$20	$30	$35	$42	$45
4 hour	$24	$26	$36	$42	$51	$55
5 hour	$30	$32	$40	$47	$58	$65
	$34	$36				

see "wine & spirits" for listing of liquor, wine & beer labels

gathering reception options

hors d' œuvres collection *(maximum of two of any one selection)*

- chesapeake crab cake minis
- maryland crab cake minis
- fried dim sum collection
- asian short rib pot pie
- peking duck roll
- orange duck beggar purse
- chicken sate collection
- beef sate collection
- roma tomato slices
- proscuitto wrapped melon
- mini pizza assortment "deep dish"
- pear & brie in phyllo
- crispy asparagus with asiago
- pepperoni calzone
- mushroom cap collection
- andouille & caramelized onions
- andouille sausage en croûte
- chicken sate - cajun
- artichoke & peppadew trumpet
- sweet potato puff
- peaches & brie puff
- bbq pork in biscuit dough
- bacon wrapped pork tenderloin
- southwest chicken salad in phyllo
- smoked pork jalapenos
- quesadilla collection
- southwest springroll
- mexican empanada
- bacon wrapped chicken
- beef wellington
- chicken wellington
- brie with raspberry in phyllo
- petite quiche collection
- spanakopita
- canapé collection
- bruschetta collection
- petite sandwich collection
- tea sandwich collection
- deviled eggs
- petite minis - bacon cheeseburger
- petite minis - chicago franks
- frank in puff pastry
- chicken tenders
- chicken drumettes
- meatballs
- coconut shrimp

culinary stations - choose 2

**$100 attendant/culinarian fee (per station, per 50 people)*

*carvery | with sliced southern yeast rolls, choice of 1 selection

- *smoked ham*
- *smoked turkey breast*
- *smoked brisket of beef*
- *steamship of pork*
- *drunken loin of pork*

soup bar

*tuscan pasta

mash potato bar

*stir-fry

*scampi

taco bar

southern grits bar

*crepes

choose sweet or savory

display stations - choose 2

- rustic breads
- antipasto
- seasonal fruits
- harvest vegetables
- sausage, ham & bacon
- creamery cheeses
- shrimp | *based on 3 pieces per person*

see our "*expression*" pages for complete hors d' œuvres descriptions.

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inspired receptions

price based on 1 hour of service

groups under 40 add $5 per person

maui | $47
added prior to scheduled dinner | $30

**carved kalua pig | assorted mustards and hawaiian bbq sauces

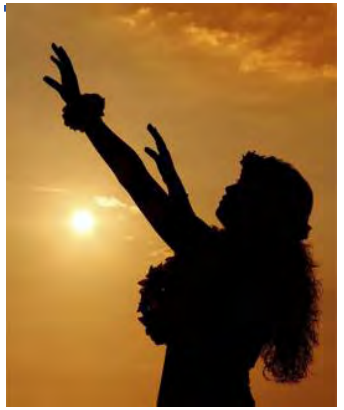
**seared tuna | chef seared and carved sesame and peppercorn crusted tuna presented with our hoisin glass noodle salad, bok choy slaw, ginger aioli and wasabi cucumber cream

dim sum tasting | butler passing chef's compilation of our asian expression dim sum, providing for 6 pieces per person
(may include peking duck springroll, thai chicken & cashew springroll, collection of chicken sate, collection of beef tenderloin sate, seasame chicken)

dessert display | including chocolate fondue & dippers, apple & dried cranberry bread pudding and chef's dessert collection

display station
- pineapple display | chunks, slices, grilled
- corn chowder | a modern hawaiian favorite made with chicken stock, potatoes, onion, celery and creamed corn
- chicken long rice | this chinese side-dish is made with chicken and long rice, oriental vermicelli, or saifun (bean strands)
- kim chee | korean style kim chee is made of fresh island cabbage, chili peppers, ginger, garlic and other seasonings
- macaroni salad (island style)
- mango bread, banana bread & hawaiian rolls

pineapple iced tea (non-alcoholic)



charleston | $47
added prior to scheduled dinner | $30

**whole pig for pickin' | assorted mustards and bbq sauces

southern grits | southern-style grits served with a collection of add-ins including blackened bay shrimp, andouille sausage, jalapeños, sautéed mushrooms, caramelized onions, bacon, cheddar cheese, cinnamon sugar and butter

low country tasting | butler passing chef's compilation of our low country starters, providing for 6 pieces per person
(may include andouille sausage with caramelized onions, andouille sausage en croûte, cajun chicken sate, artichoke & peppadew trumpet, pecan breaded chicken finger, cheese straw, bacon wrapped pork tenderloin)

peach iced tea (non-alcoholic)

display station
- southern fruits display | chunks, slices, grilled
- she-crab soup
- chicken, tasso & sausage jambalaya
- mac & cheese | caramelized onions & smoked bacon
- hoppin' john, stewed okra & tomatoes and garlicky greens
- sweet corn bread & hush puppies

dessert display | including chocolate fondue & dippers, bourbon glazed bread pudding with crème anglaise & pecan pie

Inspired themes to take you on culinary tours of cities across the United States, presented with our fresh baked southern yeast rolls, coffee & iced tea service

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asian expressions

dim sum 50pcs |100pcs

fried dim sum collection $70 | $115
shrimp spring rolls, shrimp wontons, and shrimp money bags

asian short rib pot pie $180 | $335
tender short ribs braised with green onions and sweet asian spiced in a tart shell

peking duck roll $170 | $315
crisp vegetables mixed with oriental seasoned duck combined with classic hoisin sauce wrapped in a delicate springroll wrapper

panang shrimp $230 | $435
large chili marinated shrimp with hints of red curry, sauteed leeks and coconut cream, hand-rolled into a crispy springroll with a chinese parsley leaf peeking through

orange duck beggar purse $210 | $395
fresh duck blended with an aromatic orange marmalade encrusted in a phyllo bundle

springroll collection $130 | $235
chicken & cashews and shrimp

seared tuna $200 | $375
on cucumber round with lemon aioli

chicken sate collection $150 | $275
exotic flavors of tandoori, thai peanut and coconut crusted

beef tenderloin sate collection $200 | $375
exotic flavors of hoisin, sesame teriyaki, thai peanut and horseradish crusted

**$100 attendant/culinarian fee (per station, per 50 people)*

savor | $14

minimum 50 guests
a 45 minute butler passing of up to 6 selections of our dim sum hors d'œuvres, providing for 6 pieces per person prior to dinner
(maximum of two of any one selection)

gatherings | $39

added prior to scheduled dinner | $29
prices based on 1 hour of service
minimum 50 guests

- display of harvest vegetables and seasonal exotic fruits | chef's compilation of dips
- dim sum tasting | butler passing chef's compilation of our asian expression dim sum, providing for 6 pieces per person
- seared tuna action station* | chef seared and carved sesame and peppercorn crusted tuna, hoisin glass noodle salad, bok choy slaw, ginger aioli, wasabi cucumber cream
- stir-fry*
  |*choose 3 meats* | chicken, beef, baby shrimp, baby scallops
  |asian vegetable collection
  |*sauce* | teriyaki, thai peanut, spicy garlic
  |*mix-ins*| lo-mein noodles, steamed jasmine rice
- fortune cookies, almond cookies, fried asian doughnuts
- coffee & tea station during event service

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italian expressions

antipasto 50pcs |100pcs

roma tomato slices $70 | $115
on a garlic crostini with mozzarella and a drizzle of herbed olive oil

proscuitto wrapped melon $110 | $195
drizzled with chopped mint and balsamic syrup

mini pizza assortment "deep dish" $150 | $275
sausage, pepperoni, mushroom and cheese

caponata $150 | $275
lightly grilled, marinated eggplant and peppers enhanced with the flavors of feta cheese, capers and pine nuts enveloped in puff pastry

pear & brie in phyllo $150 | $275
dried pear halves are soaked in pear cognac then blended with delicious brie cheese and accented with slivered almonds in a delicate phyllo wrap

crispy asparagus with asiago $120 | $215
carefully selected asparagus tips combined with a seasoned blend of sharp asiago cheese and a hint of creamy fontina cheese are delicately wrapped in flaky phyllo

pepperoni calzone $160 | $295
pepperoni, monterey jack cheese, peppers, and onions in a traditional italian calzone pastry

mushroom cap collection $170 | $315
assorted caps filled with italian sausage blend, snow crabmeat blend and procuitto & mozzarella blend

**$100 attendant/culinarian fee (per station, per 50 people)*

savor | $13

minimum 50 guests
a 45 minute butler passing of up to 6 selections of our antipasto hors d' œuvres, providing for 6 pieces per person prior to dinner
(maximum of two of any one selection)

gatherings | $38

added prior to scheduled dinner | $28
prices based on 1 hour of service
minimum 50 guests

- display of antipasto and rustic breads | herb butter, roasted peppers, artichokes, infused olive oil, alouette cheeses
- antipasto tasting | butler passing compilation of our antipasto hors d' œuvres, providing for 6 pieces per person
- pizza bar
  - |*variety of crusts*
  - |*toppings*| procuitto, thai chicken, pesto & pinenut, wild mushroom, italian sausage & salami
- tuscan pasta station*
  - |*choose 3 meats* | marinated chicken, mini meatballs, procuitto, herbed baby shrimp, baby scallops
  - |*grilled vegetable collection*
  - |*sauce*| four cheese smoked alfredo, charred tomato marinara, veal bolognese
  - |*pasta*| penne, cheese tortellini, bowtie pasta
  - |*mozzarella bread sticks, garlic bread*
- angel bruschetta cake, italian cream cake, assorted biscotti, cannoli
- coffee & tea station during event service

low country expressions

low country starters 50pcs |100pcs

andouille sausage en croûte $130 | $235
andouille sausage wrapped in puff pastry with a creole mustard cream cheese rosette

jambalaya tart $130 | $235
andouille sausage, simmered chicken, tasso ham in delicate pastry shell

chicken sate – cajun $150 | $275
taste of new orleans, tender strip of chicken breast is marinated in a zesty cajun sauce

sweet potato puff $120 | $215
buttery puff pastry filled with whipped sweet potatoes

peaches & brie puff $150 | $275
a buttery puff pastry is filled with brie cheese and delicious brandied peaches

bbq pork in biscuit dough $130 | $235
pulled pork drenched in tangy bbq sauce placed into handmade biscuit dough, for a true down home flavor

bacon wrapped pork tenderloin $150 | $275
taste of eastern carolinas, a tender piece of pork tenderloin is marinated in nc eastern bbq sauce then wrapped in applewood bacon

low country boil kabob $200 | $375
a southern classic, delicate shrimp with robust andouille sausage, paired with a roasted new potato and onion, hand skewered and brushed with old bay butter

savor | $14

minimum 50 guests

a 45 minute butler passing of up to 6 selections of our low country starter hors d' œuvres, providing for 6 pieces per person prior to dinner

(maximum of two of any one selection)

gatherings | $39

added prior to scheduled dinner | $29
prices based on 1 hour of service
minimum 50 guests

- display of harvest vegetables and rustic breads | chef' s compilation of dips
- peel & eat shrimp display | based on 4 pieces per person lemons, tabasco, absolut peppar cocktail sauce and wasabi cucumber cream
- low country starter tasting | butler passing chef' s compilation of our low country starter hors d' œuvres, providing for 6 pieces per person
- jambalaya bar | creole specialties of shrimp jambalaya and chicken & andouille jambalaya
- carving station* | choose slow roasted loin of pork or deep fried cajun turkey breast
- bourbon glazed bread pudding with crème anglaise & pecan pie
- coffee & tea station during event service

**$100 attendant/culinarian fee (per station, per 50 people)*

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south of the border expressions

antojitos 50pcs |100pcs

southwest chicken salad $100 | $175
tender smoked chicken breast spiked with a southwest style sauce and our corn and blackbean salsa placed in a flaky phyllo shell

smoked pork jalapenos $200 | $375
bacon wrapped and grilled, spicy

quesadilla collection $150 | $275
a collection of flour tortilla cornicopias of vegetable and smoked chicken

chilito collection $200 | $375
steak and chicken pinwheels with red, green and yellow peppers and fiery jalapeno cheese hand-threaded on a 4" skewer

southwest springroll $150 | $275
black beans, spicy chorizo, jicama, cheddar cheese and a touch of cilantro in a crispy spring roll wrapper

mexican empanada $100 | $175
shredded beef and pimiento peppers wrapped in a cream cheese pastry turnover

chili-lime salmon sate $220 | $415
fresh atlantic salmon seasoned with robust southwest spices and a touch of lime

bacon wrapped chicken $200 | $375
a tender strip of chicken breast, wrapped with a strip of lean bacon and spicy jalapeno cheese, held together with a toothpick skewer

**$100 attendant/culinarian fee (per station, per 50 people)*

savor | $14

minimum 50 guests
a 45 minute butler passing of up to 6 selections of our antojitos hors d' œuvres, providing for 6 pieces per person prior to dinner
(maximum of two of any one selection)

gatherings | $39

added prior to scheduled dinner | $29
prices based on 1 hour of service
minimum 50 guests

- display of harvest vegetables and seasonal exotic fruits | chef's compilation of dips
- antojitos tasting | butler passing chef's compilation of our antojitos hors d' œuvres, providing for 6 pieces per person
- taco bar
  |*meats*| fiesta ground beef, chorizo & shredded chicken, pork carnitas
  |*flour tortillas, taco shells, tortilla chips*
  |*add-ins* | green chilies & onions, sour cream, guacamole, shredded cheese, queso, jalapeños, chopped tomato, lettuce, south of the border beans, tomatillo & habanero salsa, cucumber & jalapeño salsa
- carving station* | choose charred mojo porkloin or coriander cured brisket of beef
- flan, sopapillas and kahlua mousse
- coffee & tea station during event service

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route 66 expressions

sharing bites — 50pcs | 100pcs

petite sandwich collection — $100 | $175
ham, turkey, roast beef and salami

tea sandwich collection — $100 | $175
cucumber, pimento, smoked salmon and chopped olive

deviled eggs — $70 | $115
choose: classic, smoked salmon, crab, smoked chicken, blt, or shrimp

petite minis - bacon cheeseburger — $160 | $295

petite minis - philly steak sandwich — $150 | $275

petite minis - cuban sandwich — $150 | $275

petite minis - chicago franks — $150 | $275

frank in puff pastry — $70 | $115
all-beef cocktail frank wrapped in a delicious, flaky puff pastry

chicken tenders — $70 | $115
choose: buffalo, teriyaki, jerk, honey mustard, spicy cajun or chipotle honey bbq

chicken drumettes — $70 | $115
“honeytouched" battered drumettes - *choose:* buffalo, teriyaki, jerk, honey mustard, spicy cajun or chipotle honey bbq

meatballs — $50 | $75
all beef - *choose:* swedish, teriyaki, herb cream, chipotle honey bbq

bacon wrapped beef tenderloin — $240 | $455
sea salt and black pepper rubbed beef tenderloin tips wrapped in applewood bacon

**$100 attendant/culinarian fee (per station, per 50 people)*

savor | $12

minimum 50 guests

a 45 minute butler passing of up to 6 selections of our sharing bites hors d’ œuvres, providing for 6 pieces per person prior to dinner

(maximum of two of any one selection)

gatherings | $37

added prior to scheduled dinner | $27
prices based on 1 hour of service
minimum 50 guests

- display of harvest vegetables and rustic breads | with chef’ s compilation of dips
- sharing bites tasting | butler passing chef’ s compilation of our sharing bites hors d’ œuvres, providing for 6 pieces per person
- potato bar
  - |*choose mashed or baked*
  - |*mashed*| red bliss & sweet potato
  - |*baked*| russets & sweet potato
  - |*gravy* | brown, chicken, country white
  - |*add-ins* | blackened bay shrimp, chili, sautéed mushrooms, caramelized onions, broccoli, bacon, cheese, sour cream, chives, cinnamon sugar and butter
- carving station* | choose bacon wrapped meatloaf or carolina smoked ham
- pudding | banana, butterscotch, vanilla, chocolate & coconut | assorted toppings and mix-ins
- coffee & tea station during event service

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classic expressions

classic — 50pcs | 100pcs

beef wellington — $190 | $355
beef tenderloin medallions with a shitake and oyster mushroom cream duxelle, seasoned with shallots, garlic and a hint of sherry wine all nestled in flaky puff pastry

chicken wellington — $170 | $315
tender chicken breast with a shitake and oyster mushroom cream duxelle, seasoned with shallots, garlic and a hint of sherry wine all nestled in flaky puff pastry

brie with raspberry in phyllo — $160 | $295
brie cheese, accented with slivered almonds and raspberries in flaky phyllo

mushroom vol-au-vent — $140 | $255
delicate puff pastry filled with a blend of portobello & domestic mushrooms and creamy fontina cheese seasoned with onions, fresh thyme and chopped parsley

petite quiche collection — $100 | $175
lorraine, cajun shrimp, herb cheese and spinach

chicken cordon bleu minis — $220 | $415
chicken breast, swiss cheese and ham rolled in seasoned bread crumbs

spanakopita — $120 | $215
discover the mediterranean taste of greece with spinach, cream cheese and greek feta cheese delicately placed with a hint of garlic in flaky phyllo

lobster phyllo rolls — $200 | $375
chunks of lobster meat with cream cheese, ginger and a variety of vegetables in a phyllo roll

**$100 attendant/culinarian fee (per station, per 50 people)*

savor | $15

minimum 50 guests

a 45 minute butler passing of up to 6 selections of our classic hors d' œuvres, providing for 6 pieces per person prior to dinner

(maximum of two of any one selection)

gatherings | $40

added prior to scheduled dinner | $30
prices based on 1 hour of service
minimum 50 guests

- display of harvest vegetables and seasonal exotic fruits | with chef's compilation of dips
- cocktail shrimp display | based on 4 pieces per person lemons, tabasco, absolut peppar cocktail sauce and wasabi cucumber cream
- classic tasting | butler passing chef's compilation of our classic hors d' œuvres, providing for 6 pieces per person
- savory crepes* |*add-ins*| creamed wild mushrooms, creamed spinach, ratatouille, smoked ham, smoked turkey, blackened bay shrimp, chai tea marinated chicken
- flambé station* | classic combinations of cherries jubilee, bananas foster, flamed peaches or pears served over vanilla ice cream with candied almonds and candied walnuts to top
- coffee & tea station during event service

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seafood & canapes

seafood classics 50pcs |100pcs

salmon & asparagus tulip $200 | $375
fresh & vibrant combination of atlantic salmon, crisp asparagus spears and buttery puff pastry, glazed with sweet & savory honey dijon and finished with the subtle flavors of dill

maryland crab cake minis $200 | $375
signature maryland-style crab cakes made with a combination of jumbo lump & claw crab meat, served with cilantro citrus aioli

bacon wrapped scallop $190 | $355
scallop delicately wrapped in applewood bacon, lightly dusted with breadcrumbs

bacon wrapped shrimp $190 | $355
large tail off shrimp wrapped in applewood smoked bacon on toothpick skewer

seafood on ice 50pcs |100pcs

displayed with lemons, Tabasco, Absolut Peppar cocktail sauce and wasabi cucumber cream

half shell oysters $130 | $235

new zealand half shell mussels $90 | $155

cocktail crab claws $210 | $395

cocktail shrimp 16/20 $130 | $235

seasoned cocktail shrimp 16/20 $135 | $245
choose old bay, blackened or chili lime; served chilled

peel & eat shrimp 21/25 $70 | $115

seasoned peel & eat shrimp 21/25 $75 | $125
choose old bay, blackened or chili lime; served chilled

canape 50pcs |100pcs

canapé collection $170 | $315
shrimp with cocktail sauce, blended chicken salad & ripe green olive, artichoke heart split with cream cheese rosette, cheddar cheese with smoked almond, salami cornet stuffed with spanish green olive, ham horn with ham mousse; all on light rye bread rounds

premium canapé collection $180 | $335
sundried tomato tartlet, ham & olive brochette, pistachio & apricot, kalmata & artichoke brochette and jalapeno pecan date

ultra canapé collection $250 | $475
sundried tomato tartlet, ham & olive brochette, smoked salmon ribbon, pistacho & apricot, shrimp & andouille brochette, lobster medallion w/caviar, brie w/pear & almond, roast beef horseradish brochette, jalapeno pecan date and kalamata & artichoke brochette

bruschetta collection $100 | $175
chargrilled toast points drizzled with chive oil and presented with a variety of toppings including classic tomato, fontina & pancetta, procuitto & mozzarella, sun-dried tomato & onion marmalade, artichoke tapenade, olive tapenade

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sweet expressions

sweet endings — 50pcs | 100pcs

desserts collection — $210 | $395
hazelnut genoise, key lime tartlett, apple pecan bouchee, lemon mousse tartlett, raspberry truffle, chocolate rum ball and chocolate decadence

dessert bar collection — $150 | $275
caramel apple granny bar, brownie bash bar, pecan chocolate chunks bar, meltaway bar

black & white petit fours — $120 | $215
royal chocolate, carrot cake, coffee liqueur, french vanilla coffee, cookies'n creme brownies, triple chocolate brownies, white almond bonbons, and milk chocolate bonbons

chocolate lover petit fours — $120 | $215
red velvet, double chocolate, irish creme, coffee liqueur, caramel, cookies 'n' creme, royal chocolate, royal vanilla

coffee lover petit fours — $120 | $215
coffee liqueur, cappuccino, french vanilla, irish crème

grand cru petit fours — $140 | $255
grand marnier salambo, lemon cream shortbread, caramel almond salambo, berry dacquoise, raspberry passion fruit barquette, sao tome chocolate barquette, apple tart tatin, opera diamond, creme brulee tartlette

mini baklava collection — $120 | $215
honey walnut triangles, double chocolate triangles, mini pecan blossoms, chocolate-almond rolls

cheesecake pops — $150 | $275
toffee top hat, cherry pink cashmere, three chocolate tuxedo

savor | $13

minimum 50 guests
a 45 minute butler passing of up to 6 selections of our sweet endings, providing for 6 pieces per person after dinner
(maximum of two of any one selection)

gatherings | $32

added after scheduled dinner | $22
prices based on 1 hour of service
minimum 50 guests

- chocolate tasting
  |*assorted truffles & hershey's kisses*
  |*giant chocolate chip cookies*
  |*chocolate walnut fudge*
  |*chocolate fondue*| fruits, toasted pound cake, graham crackers, marshmallows
  |*chocolate dipped frozen fruit*| strawberries, banana bites, pineapple rings
  |*milk chocolate shooters*| whipped cream
- sweet crepes*
  |*add-ins*| nutella, marshmallow fluff, warm fruit compotes, drunken bananas, candied nuts, whipped cream, graham crackers
- pudding | *banana, butterscotch, vanilla, chocolate & coconut* | assorted toppings and mix-ins
  |*sticky toffee pudding*
  |*peachy bread pudding* |peach infused anglaise
- flambé* | *cherries jubilee, bananas foster, flamed peaches & flamed pears* | vanilla ice cream
  |*toppings*| candied almonds, candied walnuts
- coffee & tea station with coffee complement during event service

**$100 attendant/culinarian fee (per station, per 50 people)*

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dessert enhancements

prices based on 1 hour of service
groups under 50 add $3 per person
if you would like to substitute a dessert enhancement for your dessert or add to existing reception or buffet subtract $5

coffee complement | $10 pp

upgrades to starbucks coffees of distinction and revolution premium full-leaf teas complemented with shaved chocolate, nutmeg, cinnamon sticks, whipped cream, rock candy stirrers, mint sticks, flavored granita brown sugar, orange zest and assorted monin flavorings

chocolate tasting |$14 pp

|*assorted truffles & hershey's kisses*
|*giant chocolate chip cookies*
|*chocolate walnut fudge*
|*chocolate fondue*| fruits, toasted pound cake, graham crackers, marshmallows
|*chocolate dipped frozen fruit*| strawberries, banana bites, pineapple rings
|*milk chocolate shooters*| whipped cream

*flambé |$12 pp

|*cherries jubilee, bananas foster, flamed peaches & flamed pears*| vanilla ice cream
|*toppings*| candied almonds, candied walnuts

*mini malted waffles | $9 pp

|*toppings*| fruit compotes, seasonal fruit & berries, maple syrup, whipped cream, candied nuts, cap'n crunch fried chicken

*sweet crepes |$10 pp

|*add-ins*| nutella, marshmallow fluff, warm fruit compotes, drunken bananas, candied nuts, whipped cream, graham crackers

*ice cream |$14 pp

|*vanilla, chocolate & strawberry*
|*fixins*| hot belgian chocolate sauce, caramel sauce, fruit compotes, seasonal fruit & berries, whipped cream, candied almonds & peanuts and of course the cherries and jimmies
|*giant chocolate chip cookies*
|*chocolate dipped frozen fruit* | strawberries, banana bites, pineapple rings

milk & cookies |$12 pp

|*classic cookies*| oreo, nilla wafers, nutter butter, chips ahoy, newtons, barnum's animals crackers
|*fresh baked cookies*
|*milk* | 2%, skim, chocolate, vanilla soy

strawberries |$14 pp

|*whole strawberry display* | dips of chocolate and fruit yogurt
|*make your own strawberry shortcake* | sugared biscuits, pound cake, angel food cake, sliced strawberries, whipped cream
|*frozen strawberry italian ice & good humor strawberry* shortcake bars
|*strawberry smoothie shooters*

tuxedo |$12 pp

|*tuxedo strawberries*
|*black & white petite fours*
|*ny cheesecake* | sweet fruit compotes

pudding | $12 pp

|*banana, butterscotch, vanilla, chocolate & coconut* | assorted toppings and mix-ins
|*sticky toffee pudding*
|*peachy bread pudding* |peach infused anglaise

**$100 attendant/culinarian fee (per station, per 50 people)*

*carvery

with sliced southern yeast rolls

steamship of beef | $700

serves approximately 150 guests, based on 4 ounces per person

sea salt and peppercorn rubbed; horseradish & herb cream, au jus sauce, peppercorn hollandaise

smoked ham | $300

serves approximately 35 guests, based on 3 ounces per person

coca cola glazed; assorted mustards, peppercorn mayo

baron of beef | $325

serves approximately 75 guests, based on 4 ounces per person

sea salt and peppercorn rubbed american top round; horseradish & herb cream, au jus sauce, peppercorn hollandaise

herb & mint leg on lamb | $325

serves approximately 30 guests, based on 3 ounces per person

rosemary jus sauce, wasabi cucumber cream

tenderloin of beef | $400

serves approximately 25 guests, based on 3 ounces per person

tasso cream, peppercorn hollandaise, burgundy mushroom demi

steamship of pork | $275

serves approximately 50 guests, based on 3 ounces per person

dijon & garlic rubbed; assorted mustards, peppercorn mayo

whole pig for pickin' | $500

serves approximately 120 guests, based on 4 ounces per person

assorted mustards, bbq sauces

smoked turkey breast | $250

serves approximately 35 guests, based on 3 ounces per person

cranberry chutney, whole grain mustard cream

smoked brisket of beef | $250

serves approximately 25 guests, based on 4 ounces per person

chipotle & mustard bbq sauces

prime rib | $375

serves approximately 40 guests, based on 4 ounces per person

sea salt and peppercorn rubbed; horseradish & herb cream, au jus sauce

meatloaf | $250

serves approximately 25 guests, based on 4 ounces per person

bacon wrapped, smoked tomato jam, peppercorn mayo

drunken loin of pork | $250

serves approximately 35 guests, based on 3 ounces per person

charred and bourbon glazed; bourbon spiked peppercorn jus, granny smith apple & red onion relish

asian salmon sides | $325

serves approximately 35 guests, based on 3 ounces per person

sesame cucumber & carrot slaw, wasabi cucumber cream

$100 attendant/culinarian fee (per station, per 50 people)

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display boards

per person pricing is for 20 guest minimum

boards provide for approximately 50 guests, unless noted

sausage, ham & bacon $7 pp | $250 board

a collection of grilled sausages, spiced hams and bacons displayed with assorted mustards, creole chow chow, crackers and breads

rustic breads $5 pp | $175 board

herb butters, olive oils, hummus, herb cheese

butcher block $10 pp | $350 board

deli classics of meats and cheeses paired with crackers and breads

antipasto $10 pp | $350 board

celebration of italian meats, cheeses, grilled vegetables, bruschetta and caprese

harvest vegetables $6 pp | $225 board

snow peas, pepper strips, mushrooms, asparagus & baby vegetables with asiago, herb & lemon dip and caesar & ranch dressings for dipping

seasonal fruits $6 pp | $225 board

honey lime yogurt and chocolate sauce for dipping

creamery cheeses $9 pp | $325 board

dressed with grapes, dried fruits, candied almonds, crackers and breads

smoked fish $9 pp | $325 board

based on 3 ounces per person

selections of salmon, trout and whitefish with accompaniments, crackers and breads

seared tuna $9 pp | $325 board

based on 3 ounces per person

sesame and peppercorn crusted tuna presented with hoisin glass noodle salad and wasabi cucumber cream

shrimp $9 pp | $325 board

based on 3 pieces per person

large gulf shrimp displayed with lemons, tabasco, absolut peppar cocktail sauce and wasabi cucumber cream request them seasoned; choose old bay, blackened or chili lime; served chilled

mediterranean $7 pp | $250 board

grilled harvest vegetables displayed with pita chips, hummus, baba ghanoush, feta cheese and olives

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fondue – chocolate | $20 lb | dark, white or milk

dippers are priced separately
5lb minimum, typically serves 10-15 guests per lb.

dippers

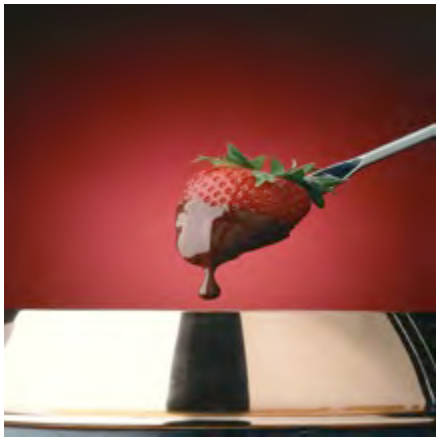
pricing is per person for 1-hour of service, groups under 30 add $2 per person

snacks & smore's | $3 pp
graham crackers, marshmallows, oreo cookies, popcorn, potato chips, pretzels

fruit chunks | $3 pp
pineapple, melon, banana, pear & apple slices, strawberries, dried fruit, maraschino cherries

classic treats | $4 pp
graham crackers, rice krispies treats, and a collection classic cookies: oreo, nilla wafers, nutter butter, chips ahoy, newtons and barnum's animals crackers

i want it all | $6 pp
all the above



*fountain rental - $100
20 lb minimum required
*$100 attendant fee per fountain
not recommended for outdoor events

fondue – cheese | $15 lb

dippers are priced separately
5lb minimum, typically serves 5-10 guests per lb.

- **cheddar |** aged medium sharp cheddar and emmenthaler cheeses, beer, garlic, and seasonings
- **swiss |** gruyere and emmenthaler swiss cheeses, white wine, a touch of garlic, nutmeg and lemon
- **pepper jack |** creamy pepper jack cheese, beer, garlic and seasonings
- **french |** herb alouette and emmenthaler cheeses, white wine, black pepper and a touch of lemon

dippers

pricing is per person for 1-hour of service, groups under 30 add $2 per person

classics | $3 pp
rustic breads, pita chips, tortilla chips, vegetables, apples

other selections | per piece
assorted meat satay, shrimp or springrolls

italian favorites | $4 pp
breadsticks, pasta chips, toasted ravioli and roasted vegetables

combination | $5 pp
classics and italian favorites together

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snack presentations

per person pricing is for 20 guest minimum

nuts | $9 pp

gathering of favorites including honey & dry roasted peanuts, cashews, pistachios, candied almonds and candied walnuts

trail mixer | $5 pp

ensemble of trail mix, chex mix and goldfish crackers

party mixer | $5 pp

a compilation of assorted party mixes

chips & pretzels | $5 pp

presented with dijon dip, caramelized onion dip and ranch

tortilla chips | $6 pp

presented with queso, salsa and fiery bean dip

crackers | $8 pp

presented with tasso artichoke & spinach dip and smoked fish spread

cookies | $9 pp

a collection of fresh baked cookies and some cookie classics such as oreo, nilla wafers, nutter butter, chips ahoy and barnum's animals crackers

popcorn | $5 pp

including cheddar, bbq, caramel, chocolate and extra butter

candies | $9 pp

a collection of classics candies such as original swedish fish, original boston baked beans, jordan almonds, hot tamales, mike & ike and good & plenty

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culinary stations

prices based on 1 hour of service
groups under 40 add $2 per person
2 station minimum applies

*carvery | $10 pp per selection

with sliced southern yeast rolls

- *carolina smoked ham* | coca cola glazed; assorted mustards, peppercorn mayo
- *carolina smoked turkey breast* | cranberry chutney, whole grain mustard cream
- *smoked brisket of beef* | chipotle and mustard bbq sauces
- *steamship of pork* | assorted mustards, peppercorn mayo
- *drunken loin of pork* | charred and bourbon glazed; bourbon spiked peppercorn jus, granny smith apple & red onion relish

*stir-fry | $12 pp

|*choose 3 meats* | chicken, beef, baby shrimp
|*asian vegetable collection*
|*sauce* | teriyaki, thai peanut, spicy garlic
|*mix-ins*| lo-mein noodles, steamed jasmine rice

*scampi | $12 pp

|*choose 3 meats* | baby shrimp, baby scallops, veal, chicken
|*mix-ins*| grilled italian vegetables & herb garlic pasta

soup bar | $9 pp

|*crackers & lavosh*
|*choice of 2 soups* | brunswick stew, cream asparagus, new england clam chowder, tomato bisque, chicken & sausage gumbo, charleston she crab, hearty chicken, cuban black bean, mushroom broth & chicken dumpling, sweet & sour, corn chowder, turkey chili, broccoli & cheese

*tuscan pasta | $12 pp

|*choose 3 meats* | marinated chicken, mini meatballs, procuitto, herbed baby shrimp,
|grilled vegetable collection
|*sauce*| four cheese smoked alfredo, charred tomato marinara, veal bolognese
|*pasta*| penne, tortellini, bowtie
|*bread sticks, garlic bread*

potato bar | $10 pp

|*choose mashed or baked*
|*mashed*| red bliss & sweet potato
|*baked*| russets & sweet potato
|*gravy* | brown, chicken, country white
|*add-ins* | chili, sautéed mushrooms, caramelized onions, broccoli, bacon, cheese, sour cream, chives, cinnamon sugar and butter

taco bar | $11 pp

|*meats*| fiesta ground beef, chorizo & shredded chicken, pork carnitas
|*flour tortillas, taco shells, tortilla chips*
|*add-ins* | green chilies & onions, sour cream, guacamole, shredded cheese, queso, jalapeños, chopped tomato, lettuce, south of the border beans, tomatillo & habanero salsa, cucumber & jalapeño salsa

southern grits bar | $10 pp

|*add-ins* | blackened bay shrimp, andouille sausage, jalapeños, sautéed mushrooms, caramelized onions, bacon, cheddar cheese, cinnamon sugar, butter

*mini malted waffles | $9 pp

|*toppings*| fruit compotes, seasonal fruit & berries, maple syrup, whipped cream, candied nuts, cap' n crunch fried chicken

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plated dinners

plated dinners are presented with your choice of great beginning and sweet ending, chef's vegetable and chef's starch, fresh baked bread service and coffee & iced tea during event service
**pasta dishes include chef's vegetable*

great beginnings choose one

- chef's garden salad
- wedge | crisp iceberg, smoked bacon, blistered cherry tomatoes, baguette shards, bleu cheese & bacon dressing
- chef's daily creation in soup
- summer caesar | our twist on the classic; crisp romaine tossed with shaved romano, julienne of red & green apples completed with a roasted roma tomato, parmesan crisp and cornbread croutons; with our tableside-inspired dressing
- spinach | baby spinach tossed with dried cranberries, garlic & herbs alouette cheese, spicy pecans, sugared smoked thick cut bacon and chopped egg; with our roasted shallot & balsamic vinaigrette
- watermelon | sweet balsamic syrup and fresh mint *(seasonal)*

sweet endings choose one

- "best ever" carrot cake
- "best ever" chocolate cake
- chocolate mousse
- caramel apple granny pie | buttery caramel and toffee-studded custard hugs fresh granny smith apples piled high in our melt-in-your-mouth shortbread crust
- peanut butter explosion | rich chocolate genoise, peanut butter mousse, on a rich chocolate brownie with an explosion of fudge brownies and peanut butter chips on top
- coconut cream bombe cake | luscious coconut cake layered with creamy coconut custard and covered with coconut
- mothers cheesecake | sweet berry compote
- chocolate baby bundt | seasonal berries

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plated dinners

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**pasta dishes include chef's vegetable*

plated course additions

soup creations | $4
choice of | charleston she crab, tomato bisque, hearty chicken, gumbo, black bean, white bean & smoked bacon, mushroom broth & chicken dumplings

smoked salmon | $6
pecan wood smoked, vidalia onion marmalade, chopped salad slaw

seared tuna | $6
thin sliced, sesame crusted, spicy asian noodles, wasabi cucumber cream

fresh fruit sorbet intermezzo | $4

smoked trout | $6
horseradish cream, chopped salad slaw

shrimp cocktail | $8
4 gulf shrimp, absolut peppar cocktail sauce, wasabi cucumber cream

duck apple salad | $5
crisp apple & walnut salad, roasted & shredded duck

carolina crab cake | $6
sweet charred corn relish, whole grain mustard cream

-

vegetable and starch addition | $3

replace chef's choice of accompanying vegetable and starch by choosing a vegetable and starch from these selections

starch
- meyer lemon potato fan
- smoked bacon, gouda & chive yukon gold mashed potato
- garlic & herb alouette, sausage & potato casserole
- ementhaler swiss, bacon & wild 'shrooms mac & cheese
- gruyere grits
- sweet potato & blue cheese mash

vegetable
- garlicky greens
- sautéed spinach
- french green beans
- spicy orange marmalade carrots
- garlicky button mushrooms
- broccoli with ementhaler swiss sauce
- grilled asparagus with peppercorn hollandaise

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plated – poultry

event includes:

- choice of great beginning and sweet ending
- chef's vegetable and chef's starch (pasta dishes include chef's vegetable)
- fresh baked bread service
- coffee & iced tea during event service

not all ingredients listed. please inform us of any food allergies.

~wine pairing suggestions

calabash style chicken | $37 | airline breast prepared in the famous north carolina cooking style, hoppin john, horseradish cream
~bin 501 Rodney Strong Chardonnay

plantation chicken | $38 | pan seared, lightly breaded calabash breast, white cheddar, pesto, fire roasted red peppers & country ham, peppercorn velouté
~bin 501 Rodney Strong Chardonnay

five-spice duck | $38 | pan-seared chinese 5-spice breast, honey shoyu sauce
~bin 302 Willamette Valley Riesling

piedmont turkey | $38 | pan-seared sea salt and peppercorn rubbed breast tenders, sage & minced procuitto cream
~bin 600 Rodney Strong Pinot Noir

chicken pecan | $38 | pan-seared, pecan crusted breast, vermont maple & vanilla bean glaze
~bin 400 Tiefenbrunner Pinot Grigio

chicken wellington | $42 | puff pastry wrapped chicken breast & savory vegetable duxelle, roasted red pepper hollandaise
~bin 504 Guenoc Petite Syrah

chicken sorrentino | $36 | pan-seared airline breast, garlic infused tomato concasse, mushrooms, italian sausage, veal demi glace
~bin 901 Simi Cabernet

chicken oscar | $39 | grilled airline breast, sautéed crabmeat, asparagus, peppercorn hollandaise
~bin 501 Rodney Strong Chardonnay

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plated – beef

not all ingredients listed. please inform us of any food allergies. all steaks are cooked to medium unless alternately requested.

~wine pairing suggestions

event includes:

- choice of great beginning and sweet ending
- chef's vegetable and chef's potato, rice or pasta (pasta dishes include chef's vegetable)
- fresh baked bread service
- coffee & iced tea during event service

tournedos | $46 | pan-seared beef tender medallions, smoked bacon & corn relish, peppered basil soy sauce
~bin 701 Frogs Leap Merlot

carolina crab tournedos | $49 | carolina crabcake topped beef tender medallions, choron sauce
~bin 700 Franciscan Merlot

teriyaki flat-iron | $40 | char-grilled & fanned shoulder steak, sweet korean style teriyaki, vidalia onion marmalade, tobacco onions
~bin

filet | $45 | pan-seared, sea salt & peppercorn rubbed, garlic & herbs alouette cheese, minced procuitto cream sauce, tobacco onions
~bin 702 Silverado Merlot

veal chop | $54 | grilled, wild mushrooms, whole grain mustard cream
~bin 911 Silver Oak Cabernet

prime rib | $45 | herb crusted and slow roasted, classically presented with herbed au jus and horseradish cream
~bin 907 Beringer Cabernet

braised boneless short ribs | $49 | 48 hour marinate of soy, maple & red chili, sweet charred corn relish
~bin 610 Acrobat Pinot Noir

beef wellington | $56| puff pastry wrapped petite filet & savory mushroom duxelle, roasted red pepper hollandaise
~bin 908 Trefethen Merlot

ny strip | $59 | mixed olive & bleu cheese sauce, tobacco onions
~bin 910 Jordan Cabernet

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plated – pork, lamb & pasta

event includes:

- choice of great beginning and sweet ending
- chef's vegetable and chef's starch (pasta dishes include chef's vegetable)
- fresh baked bread service
- coffee & iced tea during event service

not all ingredients listed. please inform us of any food allergies.

~wine pairing suggestions

lamb loin chop | $59 | thyme and cracked pepper rubbed chop, oven-roasted and served with a mild horseradish & chive cream
~bin 702 Silverado Merlot

black bean ravioli | $39 | smoked chicken, mushroom & tasso ham cream
~bin 601 De Loach Pinot Noir

drunken pork | $39 | grilled bourbon glazed slices, bourbon spiked peppercorn jus, granny smith apple & red onion relish
~bin 302 Willamette Valley Riesling

piedmont ravioli | $39 | smoked turkey ravioli with fire roasted tomato, mixed olives and sage & minced procuitto cream
~bin 202 Riondo Veneto Prosecco

smoked chicken & italian sausage penne| $36 | mushrooms, sweet onions, zucchini, pesto cream
~bin 701 Frog Leap Merlot

pork filet medallions | $43 | sage buttered and pan-seared medallions with parmesan peppercorn alouette cheese cream sauce
~bin 503 Sonoma Cutrer Chardonnay

country pork chops| $41 | double boneless chop, pan-fried, red-eye gravy
~bin 400 Tiefenbrunner Pinot Grigio

pork chop | $39 | a specially cut 2-bone chop, marinated for 48 hours with soy, maple and red chili, char seared and oven finished with sweet charred corn relish
~bin 805 St. Francis Claret

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plated – seafood

event includes:

- choice of great beginning and sweet ending
- chef's vegetable and chef's starch (pasta dishes include chef's vegetable)
- fresh baked bread service
- coffee & iced tea during event service

not all ingredients listed. please inform us of any food allergies.

~wine pairing suggestions

french quarter snapper | $40 |
pan seared, lightly blackened, herbed crab cream
~bin 405 Santa Margherita Pinot Grigio

calabash style flounder | $39 |
prepared in the famous north carolina cooking style, hoppin john, horseradish cream
~bin 501 Rodney Strong Chardonnay

orange shoyu glazed salmon | $38 |
orange soy sauce glaze, sesame cucumber & carrot slaw
~bin 610 Acrobat Pinot Noir

grilled tuna | $44 |
char-grilled & fanned tuna steak, sweet korean style teriyaki, vidalia onion marmalade
~bin 502 Steele Chardonnay

fresh catch oscar | $43 |
pan-seared, sautéed crabmeat, asparagus, peppercorn hollandaise,
~bin 502 Steele Chardonnay

pecan roasted salmon | $38|
roasted on a silky pecan wood plank, dijon & maple basted with smoked tomato jam
~bin 610 Acrobat Pinot Noir

trout | $37 |
pan-fried, pistachios, meyer lemon buerre blanc
~bin 510 La Crema Chardonnay

pecan crusted black cod | $42 |
pan-fried, maplebuerre blanc
~bin 503 Sonoma Cutrer Chardonnay

low country shrimp and grits | $38 |
gruyere grits, jumbo shrimp, tasso ham, andouille, scallions, mushrooms, roasted garlic, tomato filets, sweet cream
~bin 304 Ferrari Carano Fume Blanc

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plated – pairings

event includes:

- choice of great beginning and sweet ending
- chef's vegetable and chef's starch (pasta dishes include chef's vegetable)
- fresh baked bread service
- coffee & iced tea during event service

not all ingredients listed. please inform us of any food allergies.

~wine pairing suggestions

pan-seared, sea salt & peppercorn rubbed filet of beef, paired with:

chicken saltimbocca | $45 | lightly breaded, sage, procuitto, provolone, parmesan peppercorn alouette cream
~bin 401 Maso Canali Pinot Grigio

cheesy stuffed chicken | $45 | pan seared, lightly breaded calabash stuffed breast, aged cheddar & cream cheese, garlic & lemon butter sauce
~bin 602 Laboure Roi Pinot Noir

lobster tail | $59 | cold water tail basted with sea salt &meyer lemon butter
~bin 530 Jordan Chardonnay

orange shoyu glazed salmon | $46 | orange soy sauce glaze, sesame cucumber & carrot slaw
~bin 610 Acrobat Pinot Noir

trout | $45 | pan-fried, pistachios, meyer lemon buerre blanc
~bin 510 La Crema Chardonnay

french quarter snapper | $50| pan seared, lightly blackened, herbed crab cream
~bin 405 Santa Margherita Pinot Grigio

five-spice duck | $49 |pan-seared chinese 5-spice breast, honey shoyu sauce
~bin 702 Silverado Merlot

pecan roasted salmon | $48 | roasted on a silky pecan wood plank, dijon & maple basted with smoked tomato jam
~bin 610 Acrobat Pinot Noir

shrimp scampi | $48 | garlic, white wine, herbs, meyer lemon
~bin 804 Guenoc Petite Syrah

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the plantation dinner buffet

$45 | 2 entrée $48 | 3 entree

prices based on 1 hour of service

groups under 50 add $5 per person

event includes

- fresh baked southern yeast rolls, sweet cornbread & garlic cheddar biscuits
- coffee & iced tea during event service

salads & fruit

- southern coleslaw & potato salad
- spicy asian noodle salad
- mixed greens | chef' s dressings
- seasonal melon | sweet balsamic syrup, fresh mint

desserts

- peach bread pudding | | bourbon & cinnamon anglaise
- coconut cake & pecan pie
- mothers cheesecake | sweet berry compote

entree selections | choose 2 or 3

accompaniments | roasted garlic rice & vermicelli pilaf and red bliss lyonnaise potatoes, green bean casserole and sweet corn

smoked ravioli | smoked turkey ravioli with fire roasted tomato, mixed olives and sage & minced procuitto cream

black bean ravioli | smoked chicken, mushroom & tasso ham cream

pork filet medallions | sage buttered and pan-seared medallions with parmesan peppercorn alouette cheese cream sauce

drunken pork | grilled bourbon glazed slices, bourbon spiked peppercorn jus, granny smith apple & red onion relish

low country shrimp and grits | gruyere grits, jumbo shrimp, tasso ham, andouille, scallions, mushrooms, roasted garlic, tomato filets, sweet cream

pecan roasted salmon | dijon & maple basted, smoked tomato jam

asian flank | marinated, seared & sliced, sesame cucumber & carrot slaw

baseball sirloin | cowboy rub, smoked bacon & corn relish, peppered basil soy sauce

teriyaki flat-iron | char-grilled & fanned shoulder steak, sweet korean style teriyaki, vidalia onion marmalade, tobacco onions

deep fried carolina turkey breast | sliced, sage & smoked bacon pan gravy

southern fried chicken | red chili honey

calabash style chicken | prepared in the famous carolina cooking style, hoppin john, horseradish cream

tasso chicken | pan-seared buttermilk breaded breast, tasso cream gravy

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culinary tours of cities across the United States

prices based on 1 hour of service, groups under 40 add $5 per person

event includes | coffee & iced tea during event service

night in old san antonio | $50

- black bean soup | fresh pico de gallo, sour cream
- german potato salad, plum tomato, cucumber, & red onion salad, sweet & hot pepper salad
- chicken & pork carnitas enchiladas
- pan-seared beef tender medallions | smoked bacon & corn relish and peppered basil soy sauce
- sausage & roasted chicken paella
- oven fried snapper | roasted tomato, pineapple & chile relish
- chorizo and jalapeño jack stuffed potatoes
- yellow corn & red peppers, spanish yellow rice, south of the border beans
- garlic cheddar biscuits, flour tortillas, chips & salsa
- flan, sopapillas, kahlua mousse, strawberry margarita cheesecake

new england, clam bake | $75

- new england clam chowder
- spinach salad, neptune crab salad, old fashioned red cabbage slaw
- sliced watermelon (*or seasonal melon*)
- chilled shrimp (3 pp) and smoked fish display
- from the pot (*chef attended) lobster (1 pp), clams (3 pp) & mussels (3 pp), yukon gold potatoes, corn cobbs and andouille sausage |chef's own recipe of wine, garlic, celery, carrots, onions and herbs with drawn butter and broth
- country ham | grain mustard cream
- cider & sage baked chicken
- herbed fettuccine
- garlic knots, savory corn bread
- apple cranberry tarts
- pear cobbler | vanilla bean ice cream, cinnamon shaker
- lemonade

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culinary tours of cities across the United States

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event includes | coffee & iced tea during event service

napa wine country | $55

- butter lettuce salad | teardrop tomatoes, chopped almonds, chopped egg, tangy lemon vinaigrette
- sliced melon, grilled vegetables, farfalle pasta salad
- creamery cheeses | dressed with grapes, dried fruits, candied almonds, crackers and breads
- salt & pepper calamari | lemon garlic aioli
- hanger steak | sweet corn & mushroom ragout
- five-spice duck breast | honey shoyu sauce
- sage buttered pork tenderloin | mustard & caper sauce
- smoked chicken ravioli | wild mushrooms, fire roasted tomato and whole grain mustard cream
- roasted garlic rice & vermicelli pilaf, red bliss lyonnaise potatoes, grilled asparagus
- rustic breads | savory butters
- meyer lemon pie, coconut pudding
- caramelized stone fruits | almond crumble, vanilla bean ice cream, cinnamon shaker

walking in memphis | $49

- navy bean & ham soup
- chef's garden salad, southern cole slaw, creamy potato salad, sliced watermelon (*or seasonal melon*)
- slow roasted brisket | assorted mustards
- deep fried turkey breast | single barrel plum glaze
- buttermilk fried chicken | wildflower honey drizzle
- memphis dry style bbq ribs
- potato bar
  |*choose mashed or baked*
  |*mashed*| red bliss & sweet potato
  |*baked*| russets & sweet potato
  |*gravy* | brown, chicken, country white
  |*add-ins* | blackened bay shrimp, chili, sautéed mushrooms, caramelized onions, broccoli, bacon, cheese, sour cream, chives, cinnamon sugar and butter
- bbq baked beans, corn on the cob
- buttermilk biscuits, sweet cornbread
- hot apple cobbler | vanilla bean ice cream, cinnamon shaker
- banana pudding

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culinary tours of cities across the United States

prices based on 1 hour of service, groups under 40 add $5 per person

event includes | coffee & iced tea during event service

international seattle | $55

- smoked salmon bisque
- apple slices| sweet balsamic syrup, fresh mint
- spicy asian noodle salad, louis bay shrimp salad, marinated hearts of palm
- salt & pepper calamari | sweet ponzu sauce
- seared tuna action station* | chef seared and carved sesame and peppercorn crusted tuna, hoisin glass noodle salad, bok choy slaw, ginger aioli, wasabi cucumber cream
- caramelized spice rubbed salmon | sesame cucumber & carrot slaw
- red chile glazed pork loin | plum sauce
- orange shoyu glazed duck breasts
- lyonnaise potatoes, jasmine rice, stir fry vegetables
- rustic breads | savory butters
- caramelized washington apples | macadamia crumble, vanilla bean ice cream, cinnamon shaker
- coconut pudding, fortune cookies

key west, floribbean | $50

- minorcan conch chowder
- smoked fish spread and chilled shrimp (3 pp)
- marinated hearts of palm, tropical fruit display
- 1905 salad | crisp greens, minced ham, swiss & gouda cheese, tomato, green olives, romano, creamy garlic dressing
- grilled jerk chicken breasts
- bronzed fresh catch fish | housemade tarter
- fire & spice rib roast |mustard basted rib roast, caramelized onion, chimichurri sauce
- drunken pork | bourbon glazed grilled pork tenderloin, bourbon spiked peppercorn jus, granny smith apple & red onion relish
- yellow rice, cuban black beans, fried plantains
- conch fritters | key lime aioli
- rustic breads | savory butters
- key lime pie, mango mousse

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inspired dinner buffets

culinary tours of cities across the United States

prices based on 1 hour of service, groups under 40 add $5 per person

event includes | coffee & iced tea during event service

heart of america, kansas city | $65

- steakhouse soup
- chef's garden salad, southern cole slaw, creamy potato salad
- sliced watermelon (*or seasonal melon*)
- from the grill (*chef attended) | pork spareribs, lemon & herb chicken, kc strips and pork filet medallions | chef's collection of sauces, sautéed mushrooms & onions
- potato bar
  |*choose mashed or baked*
  |*mashed*| red bliss & sweet potato
  |*baked*| russets & sweet potato
  |*gravy* | brown, chicken, country white
  |*add-ins* | blackened bay shrimp, chili, sautéed mushrooms, caramelized onions, broccoli, bacon, cheese, sour cream, chives, cinnamon sugar and butter
- green bean casserole, bbq baked beans, corn on the cobb
- housemade potato chips
- rustic breads | savory butters
- apple pie | aged cheddar slices, vanilla bean ice cream, cinnamon shaker
- "make your own" shortcake | fruit sauces, sugared biscuits, pound cake, angel food cake, sliced strawberries, whipped cream

new orleans, mardi gras | $50

- chicken & andouille gumbo
- chop salad, red potato salad, crab & orzo salad
- bourbon lacquered brie wheel | dressed with grapes, dried fruits, candied almonds, crackers and breads
- chilled shrimp (3 pp) | lemons, tabasco, absolut peppar cocktail sauce and wasabi cucumber cream
- fried okra & fried pickles | cajun rémoulade
- jambalaya bar | creole specialties of shrimp jambalaya and chicken & andouille jambalaya presented with beignets and french bread
- buttermilk fried chicken | tasso cream gravy
- french quarter snapper | herbed crab cream
- sliced rib roast | bourbon mushroom sauce
- dirty rice, creole lyonnaise potatoes, green bean succotach, hoppin' john
- rustic breads | savory butters
- bourbon glazed bread pudding | bourbon & cinnamon anglaise
- pecan pie

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inspired dinner buffets

culinary tours of cities across the United States

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event includes | fresh baked southern yeast rolls, biscuits & sweet cornbread, coffee & iced tea during event service

maui luau | $48

- sliced pineapple& papaya
- lomi-lomi salmon, macaroni potato salad, spicy thai noodle salad, sesame cucumber & carrot slaw
- kālua pork | maui onion marmalade
- teriyaki flat-iron steaks
- orange shoyu glazed salmon
- chicken long rice
- moloka'i sweet potatoes, stir-fry vegetables, steamed rice, fried rice
- hawaiian rolls & cornbread
- haupia coconut pudding, coconut cream cake, papaya mousse, banana upside down cake

John's island pig out | $48

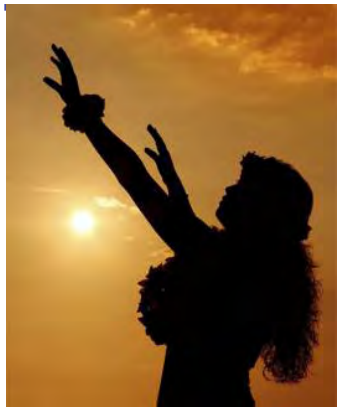
- brunswick stew
- coleslaw, macaroni salad, potato salad
- sliced watermelon (*or seasonal melon*)
- pulled pork | house smoked, eastern nc bbq sauce
- sage buttered pork filet medallions | parmesan peppercorn alouette cheese cream sauce
- country ham | grain mustard cream
- mustard bbq basted baby back ribs

southern fried chicken | red chili honey drizzle

- mac & cheese, griddle potatoes, cheesy grits, green bean casserole, sautéed carrots
- hush puppies, skillet cheddar biscuits, sweet corn bread
- peach bread pudding | candied pecans, crème anglaise
- banana pudding, pig-pickin cake

charleston low country | $50

- she-crab soup, frogmore stew
- market vegetable platter | pickled okra, green tomatoes, asparagus
- coleslaw, macaroni salad, potato salad
- peach slices| sweet balsamic syrup, fresh mint
- country captain chicken
- calabash style catfish | housemade tarter
- low country shrimp and grits | gruyere grits, jumbo shrimp, tasso ham, andouille, scallions, mushrooms, roasted garlic, tomato filets, sweet cream
- pulled pork | house smoked, vidalia onion marmalade
- mac & cheese, hoppin' john, stewed okra & tomatoes, garlicky greens
- corn bread & hush puppies
- huguenot torte, pecan pie, key lime pie, rice pudding



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Charleston Area Convention Center

if you are what you eat and you don't know what you're eating, do you know who you are?

claude fischler

events

the recipes included in this section have been specially created by embassy suites in conjunction with johnson & wales university and embody the concept of balance, variety and moderation.

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the right breakfast

presented with fresh squeezed orange juice, choice of starter and coffee during event service, plates are garnished with broiled tomato topped with herbs & olive oil

starter selections

market fruit salad bowl | honey ginger dressing

fat .5g saturated fat 0g cholesterol 0mg carbs 43g protein 2g calories 170

{gluten free, vegan friendly}

mango oatmeal | a heart-healthy and flavorful irish oatmeal made with mango and spices, topped with mango and berries

fat 8g saturated fat 1.5g cholesterol 5mg carbs 50g protein 2g calories 270

{vegan friendly}

entrees

pecan smoked salmon frittata | $19

traditional frittata created with egg substitute, spinach, onion and flakes of pecan wood-smoked salmon topped with emmentaler swiss cheese

fat 7g saturated fat 7g cholesterol 60mg carbs 6g protein 28g calories 320

{gluten free}

mixed vegetable frittata | $18

traditional frittata with red onions, mushrooms, dill, asparagus, spinach, roma tomatoes with a low-fat egg substitute

fat 2.5g saturated fat 0g cholesterol 0mg carbs 24g protein 23g calories 210

{gluten free, semi-vegan friendly}

breakfast casserole | $17

whipped egg casserole combined with bacon, turkey sausage, spinach and cheddar cheese

fat 16g saturated fat 8g cholesterol 80mg carbs 2g protein 32g calories 290

{gluten free}

Embassy Suites Hotels Eat Right®

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the right lunch and dinner
starters and desserts

starter selections

watermelon gazpacho | watermelon and cranberry juice blended with peppers, onion and celery, served chilled with cucumber and mint

fat 0g saturated fat 0g cholesterol 0mg carbs 16g protein 1g calories 60

{gluten free, vegan friendly}

mixed mushroom soup | porcini and crimini mushroom and cream soup flavored with tarragon, thyme and bay leaf, topped with a chive crème fraîche

fat 7g saturated fat 4g cholesterol 25mg carbs 20g protein 10g calories 220

{gluten free}

dessert selections

market fruit salad bowl | honey ginger dressing

fat .5g saturated fat 0g cholesterol 0mg carbs 43g protein 2g calories 170

{gluten free, vegan friendly}

mango sorbet | Häagen-Dazs fat free mango sorbet topped with mango

fat 0g saturated fat 0g cholesterol 0mg carbs 37g protein 0g calories 130

{gluten free, vegan friendly}

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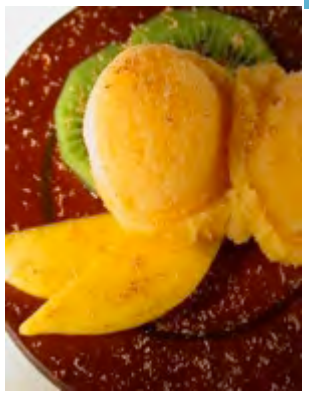

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the right lunch

presented with your choice of starter & dessert and coffee & iced tea during event service, plates are garnished with broiled tomato topped with herbs & olive oil

smoked chicken linguine | $22

smoked chicken breast, whole-wheat linguine tossed with pesto vegetable broth and grilled artichokes

fat 6g saturated fat 2g cholesterol 105mg carbs 24g protein 49g calories 340

{semi-vegan friendly}

grilled chicken salad | $23

grilled chicken atop mixed green salad, served with homemade tomato, corn and black bean salsa

fat 19g saturated fat 3g cholesterol 80mg carbs 14g protein 32g calories 350

{gluten free, semi-vegan friendly}

beef tenderloin salad | $26

fresh baby greens, tomatoes, cucumbers and bleu cheese topped with grilled lean beef tenderloin and caramelized onions

fat 18g saturated fat 8g cholesterol 100mg carbs 14g protein 36g calories 360

{gluten free}

poached trout filet| $24

poached trout filet served atop a bed of sautéed fingerling potatoes and chanterelle mushrooms, then topped with a lemon-butter wine sauce

fat 20g saturated fat 5g cholesterol 30mg carbs 22g protein 13g calories 340

{gluten free, semi-vegan friendly}

spicy gulf shrimp and tomato wrap | $24

sautéed cajun spiced shrimp, roasted peppers, chopped onion, tomato, cilantro and garlic wrapped in a low-carb tortilla

fat 8g saturated fat 1g cholesterol 330mg carbs 44g protein 49g calories 420

{semi-vegan friendly}

balsamic marinated pork tenderloin | $23

served with roasted portobello mushrooms, sliced roasted tomatoes and a five-spice sauce

fat 12g saturated fat 3.5g cholesterol 115mg carbs 18g protein 42g calories 340

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the right dinner

presented with your choice of starter & dessert and coffee & iced tea during event service, plates are garnished with broiled tomato topped with herbs & olive oil

kentucky onion rib eye| $33

steamed asparagus stacked with a sweet potato purée, then topped with a 5 oz rib eye steak, served with onions sautéed in a bourbon and chili sauce

fat 12g saturated fat 4.5g cholesterol 110mg carbs 40g protein 49g calories 460

{gluten free}

salmon medallions | $33

grilled salmon medallions served with baby spinach and warm peppercorn vinaigrette

fat 39g saturated fat 8g cholesterol 145mg carbs 15g protein 45g calories 590

{semi-vegan friendly}

prosciutto-wrapped chicken | $30

pan-seared, boneless and skinless chicken breast wrapped in prosciutto and served with cannellini bean salad and balsamic reduction

fat 12g saturated fat 3g cholesterol 140mg carbs 40g protein 66g calories 540

{gluten free}

pepper-crusted flatiron steak| $24

black pepper-crusted flatiron steak served with balsamic glazed cipollini onions, roasted garlic cloves and grilled red bell peppers

fat 42g saturated fat 9g cholesterol 105mg carbs 35g protein 40g calories 690

{gluten free}

chargrilled filet | $38

chargrilled filet of beef, straw-fried sweet potatoes and cabernet sauvignon/veal reduction

fat 12g saturated fat 3g cholesterol 90mg carbs 30g protein 37g calories 380

{gluten free}

pan-seared ahi tuna | $26

soy and ginger, pan-seared ahi tuna atop braised spinach and edamame stew drizzled with glazed soy

fat 12g saturated fat 1.5g cholesterol 45mg carbs 61g protein 45g calories 520

{gluten free, semi-vegan friendly}

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too much work, and no vacation, deserves at least a small libation. so hail! my friends, and raise your glasses; work's the curse of the drinking classes.

oscar wilde

events

open host bar

per person	beer/copperidge	beer/canyon road	classic	premium	super	ultra
1 hour	$10	$12	$12	$15	$18	$20
2 hour	$18	$20	$22	$26	$31	$35
3 hour	$24	$26	$30	$35	$42	$45
4 hour	$30	$32	$36	$42	$51	$55
5 hour	$34	$36	$40	$47	$58	$65

liquor selections

classic bar
gilbey's vodka, gordon's gin, castillo rum, montezuma gold tequila, beam 8 star whiskey, windsor canadian whiskey, grants scotch whisky
domestic & premium beers and copperidge wines

super premium bar
ketel one vodka, tanqueray gin, captain morgan original spiced rum, jose cuervo gold, jack daniel's whiskey, crown royal canadian whisky, johnnie walker black label scotch whisky
domestic & premium beers and canyon road wines

cordial classics
(ultra premium equivalent)
romana white sambuca, kahlúa coffee liqueur, disaronno amaretto originale, baileys original irish cream, frangelico hazelnut liqueur, godiva original chocolate liqueur, grand marnier cordon rouge liqueur, courvoisier vsop cognac

premium bar
smirnoff vodka, beefeater gin, bacardi superior rum, sauza gold tequila, jim beam bourbon, canadian club canadian whisky, j&b scotch whisky
domestic & premium beers and copperidge wines

ultra premium bar
grey goose vodka, tanqueray 10 gin, appleton estate rum, patron silver, bulleit bourbon, crown royal special reserve canadian whisky, glenlivet 12 year old scotch whisky
domestic & premium beers and canyon road wines

prudent cordials
(super premium equivalent)
dekuyper amaretto almond liqueur, carolans irish cream liqueur, kamora coffee liqueur, grangala triple orange liqueur, korbel brandy

wine selections

copperidge wines by the glass| chardonnay, merlot, white zinfandel

ultra premium wines by the glass| canyon road chardonnay, canyon road pinot noir, canyon road merlot, canyon road pinot grigio

*$100 bartender fee (per 100 people)

all beverage services on the premises require the services of a bartender or attendant.

all personnel service fees are for up to 2 hours, additional hours are at $25 per hour.

all of our servers and bartenders are certified by CARE, a skills-based training program that is designed to prevent intoxication, underage drinking, and drunk driving.

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beer selections

domestics
budweiser, bud light, michelob ultra,

domestic available upon request
1 case minimum purchase.
miller lite, michelob light, shock top, michelob seasonal selection, o' doul' s na

premiums
palmetto amber, heineken, samuel adams

premium available upon request
1 case minimum purchase.
heineken light, land shark , new belgium fat tire, amstel light , samuel adams light

consumption bar

per drink	hosted	cash
classic bar	$6.50	$7.00
premium bar	$7.00	$7.50
super premium bar	$8.00	$8.50
ultra premium bar	$9.00	$9.50
domestic beer | budweiser, bud light, michelob ultra, o'doul's na	$4.50	$5.00
import beer | palmetto pale ale, heineken, samuel adams	$5.00	$5.50
Copperidge wines by the glass | chardonnay, merlot, white zinfandel	$5.00	$5.50
canyon road wines by the glass | chardonnay, merlot, pinot noir, pinot grigio	$6.00	$6.50
drink tickets – beer & copperidge wines	$5.50 ea	
drink tickets – beer & canyon road wines	$6.50 ea	
drink tickets – classic bar	$7.00 ea	
drink tickets – premium bar	$7.50 ea	
drink tickets – super premium bar	$8.50 ea	
drink tickets – ultra premium bar	$9.50 ea	

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mixology bars
20 drink minimum

classic's | $10.00 each
A collection of classic cocktails from the pre-prohibition era such as old fashion's, manhattan's, sidecar's, gin express', gin sling's, and perfect martini's

tropical sensations | $11.00 each
a collection of rums, juices and purees to create shaken and muddled caribbean classics such as mojito's, dark & stormy's, mai tai's, and moscow mule's

martini's | $12.00 each
"stirred and shaken" ketel family of vodkas, tanqueray gins, jack daniels, bulleit bourbon, crown royal and dewar's with a collection of flavored spirits and juices to create classics and new favorites

classic eye openers | $9.00 each
this will wake you up, ketel one flavored vodkas to create classic bloody mary's, screwdriver's, seabreezes & grey hounds and mimosas & kir royals

beverage stations
30 person minimum

spirits | $25 per person
(up to 2 hours of service, includes attendant)
Mojitos, moscow mules, sangrias, margaritas, and other classic cocktails

mocktail beverages | $10 per person
(up to 2 hours of service, includes attendant)
lemonade, sparkling cider, gentle juleps and our carolina red mocktail

refreshment by the gallon
gallon serves approximately 20 to 25 drinks

cocktails gallon | $150 ½ gallon | $75

- mojito | appleton reserve rum, mint, sugar, lime, club soda
- Old cuban | appleton reserve rum, prosecco, lime juice Mint, and bitters
- perfect margarita | patrón silver, cointreau, grand marnier, fresh lime
- ketel one classics | choose mandrin screwdriver, grey hound, seabreeze, bloody mary, moscow mule, or citron lemonade
- moscow mule | ketel one vodka, lime juice, blenheim south carolina ginger ale, lime

mocktails & non-alcoholic
gal | $39 ½ gal | $20

- lemonade or fruit punch
- coco colada | pineapple juice, coconut milk, cream
- cranberry melonball | cranberry juice, lemon juice, simple syrup, sprite, balls of melon
- frozen ocean | apple juice, lemon juice, simple syrup, sprite, balls of melon
- gentle julep | cranberry, pineapple juice, fresh mint
- carolina red | pineapple juice, orange juice, grenadine, lemonade, watermelon chuncks

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CANYON ROAD

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featured wine collection - $26 per bottle

inspired by the scenic roads that wander through california's stunning wine country

100 chardonnay | medium-bodied wine with notes of crisp apple and ripe citrus fruit with a hint of cinnamon spice. A delicious complement to grilled chicken, lighter pasta dishes or mild cheeses

101 cabernet sauvignon | medium-bodied wine rich and flavorful hints of ripe raspberry and a velvety smooth finish. enjoy with grilled red meats,

102 white zinfandel | light bodied wine with hints of strawberry, cherry, and watermelon flavors and a smooth crisp finish. serve chilled with appetizers, fresh fruits, or summer salads

103 pinot noir | medium-bodied pinot noir with aromas of cherries and fresh pomegranates. rain followed by warm days in the south of california brought fresh fruit aromas and full flavors into the wine. a cherry palate with a velvety smooth finish.

104 merlot | dry medium intensity red wine: with a soft and elegant mouthfeel, this wine has deep flavors of rich cherries and jammy blackberries, followed by hints of vanilla and spice. perfect with poultry and grilled meats or red pasta dishes.

105 sauvignon blanc | dry light intensity white wine: flavors of fresh green apples, ripe orange blossoms and honeydew melon. a touch of semillon in the blend lends a nice sweetness balanced by a crisp acidity. california sunshine in a bottle.

106 pinot grigio | dry light intensity white wine: this fruity wine has an excellent acid balance and fresh floral aromas. red apple and peach flavors burst onto the palate. crisp, clean finish. canyon road is crafted in a wine style that is dedicated to fruit, citrus aromas and unique berry flavors.

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wine selections by the bottle

bottle serves approximately 4-5 glasses

bin	pinot noir	
600	rodney strong "russian river", sonoma	30
601	de loach, central coast. california	32
602l	laboure roi maximum, france	36
605	steele, santa ynez valley	38
610	acrobat, napa	44

bin	merlot	
700	franciscan, oakville, napa	30
701	frogs leap, napa,	45
702	silverado, napa	50
703	chalk hill, sonoma	70
704	duckhorn, napa	80

bin	cabernet sauvignon	
901	simi, sonoma	36
906	hess alomi vineyards, napa	36
907	beringer "knights valley", napa	44
908	trefethen, sonoma	60
909	stags leap "artemis" napa	75
910	jordan, sonoma	90
911	silver oak alex, napa	90
915	caymus, napa	120
920	diamond creek, napa	240

bin	reds – misc .	
801	croft distinction, port	32
804	guenoc, petite syrah, lake county	32
805	st. francis, claret	36

bin	whites/blush - dry/sweet & misc.	
301	murphy goode, fume blanc, alexander valley	29
302	willamette valley reisling, willamette valley oregon	30
303	pine ridge, chenin blanc, napa	32
304	ferrari carano, fume blanc, sonoma	36
305	conundrum, blend, napa	38
306	duckhorn, sauvignon blanc, napa	44
307	cakebread, sauvignon blanc, napa	49

bin	pinot grigio	
400	tiefenbrunner, italy	30
401	maso canali, italy	34
402	j, pinot gris, sonoma	36
405	santa margherita, italy	39

bin	chardonnay	
500	edna valley, edna vally, california	29
501	rodney strong "chalk hill", sonoma	32
502	steele cuvee, napa	36
503	sonoma cutrer, sonoma	38
510	la crema, sonoma	38
520	trefethen, sonoma	39
522	ferrari carano, sonoma	46
530	jordan, napa	49

bin	sparkling - champagne	
130	mumm, brut prestige, split (serves one), napa	10
202	riondo veneto, prosecco, italy	30
210	j, brut, sonoma	40
211	veuve clicquot, "yellow label" champagne, france	76

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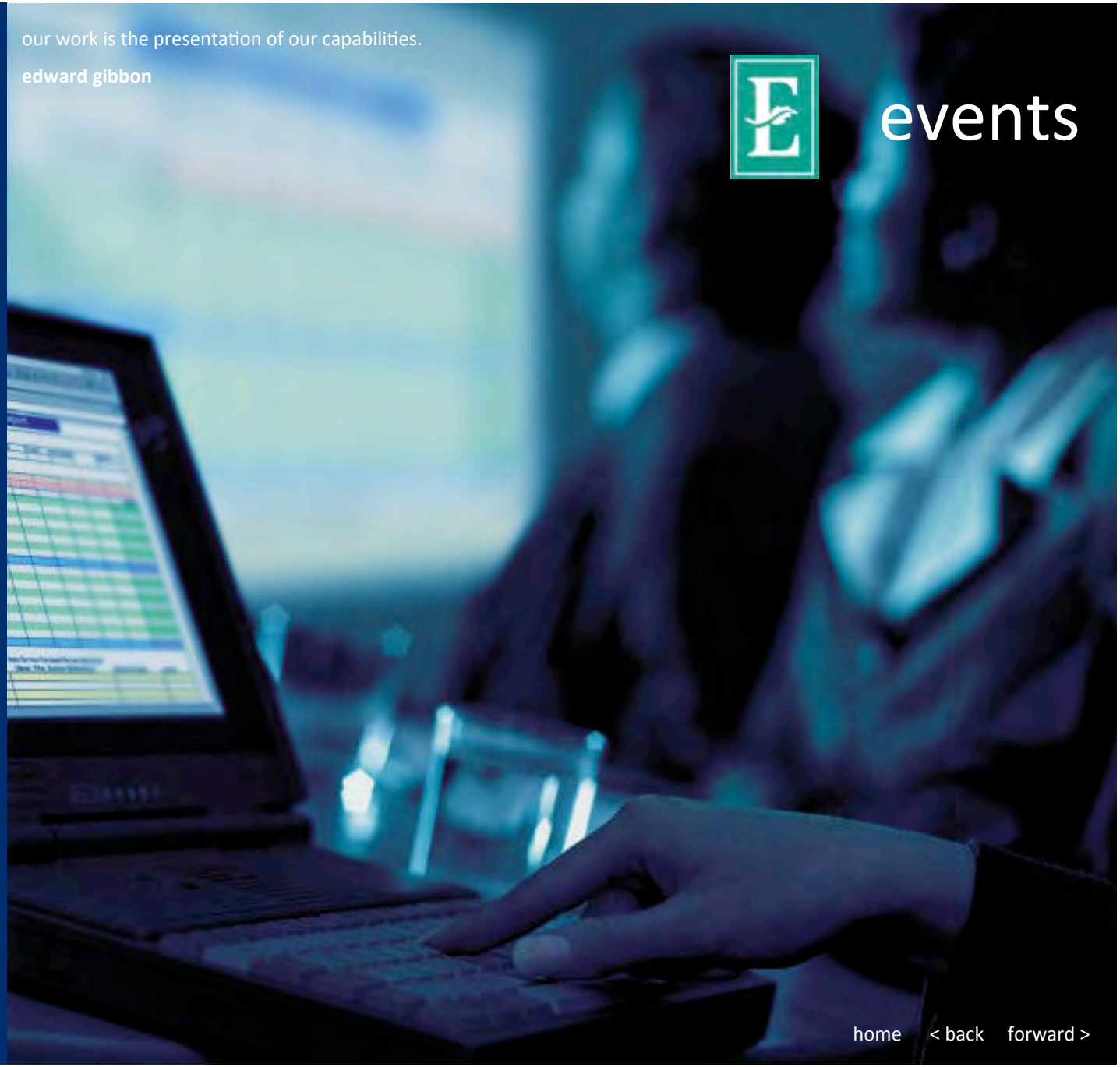
Charleston Area Convention Center



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packages

technical assistance, if required, is additional @ $75 hr (4 hr minimum)

client's lcd display package | $150

- your lcd projector
- projection cart/stand
- house or tripod screen
- basic set-up assistance

lcd display package | $450

- 2000 lms lcd projector
- projection cart/stand and remote
- house or tripod screen
- basic set-up assistance

ballroom 6500 lms lcd display package | $800

requires tech @ $50 hr (4 hr minimum)

microphone/podium package | $125

- standing or tabletop podium
- wired podium microphone
- house sound system patch with mixer, as required
- as required, cables, power-strips, extension cords and power

small meeting package | $100

- registration

skirted/draped table & 2 chairs

- 1 standing or table podium and 1 draped exhibit/ materials table
- 1 display easel and 1 flip chart easel w/post-it pad & 2 markers

dvd/vhs & monitor package | $325

- dvd player or vhs player
- 42" flat panel lcd monitor
- cart/stand and remote

overhead projection | $150

- overhead projector
- projection cart/stand
- house or tripod screen

wireless microphone package | $225

- standing or tabletop podium
- wireless handheld or lavaliere microphone
- house sound system patch with mixer, as required

lighting packages

requires tech @ $75 hr (4 hr minimum)

2 instrument podium wash	$200
4 instrument stage wash	$400
8 instrument image package	$550

all pricing is listed per meeting room, per day, unless noted. a 22% taxable service charge and sales tax will be added to all prices. service charge is to cover installation and dismantle. add $50.00 for any floor order the day of event, subject to availability. additional fees apply for all technical assistance.

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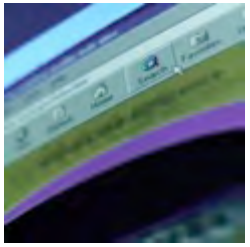

audio

no company or client is permitted to patch any audio equipment into the house sound system

patches

house system patch	$75
laptop sound patch	$75
outside company patch	$175
house background music	$75

mixers

4 channel mixer	$50
12/14 channel mixer	$75
16/24 channel mixer	$150
32 channel mixer	
requires tech @ $75 hr (4 hr minimum)	$250

player/recorder

cd recorder	$125
cd player	$60
cd-r purchase	$5 each

microphones/podiums

all microphones require a house system patch

wired microphone on stand	$25
wired podium microphone	$25
pzm microphone	$75
wireless handheld or lavaliere (UHF) microphone	$130
clearcom headset/beltpack	$25 per beltpack
clearcom base station	$50

speakers

powered stage monitor	$75
4-speaker sound system	$550

communications

telephone

Polycom Speakerphone/DID $150

Prices vary depending on location of meeting

internet

*Prices come from city of North Charleston

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projection

lcd projector

lcd projector 3000-lms	$350
lcd projector 5500-lms	$550
lcd projector 6500-lms	$700

requires tech @ $75 hr (4 hr minimum)

monitors

37" lcd monitor	$275
42" lcd/plasma monitor	$350
50" lcd/plasma monitor	$500

switchers/distribution

multimedia switcher/scaler	$150
1x4 VGA distribution amp	$75
multi- input switch/scaler	$250

requires tech @ $75 hr (4 hr minimum)

scan converter

25’ vga-rgb ext cable	$25
50’ vga-rgb ext cable	$50
100’ vga-rgb ext cable	$75

players/recorders

dvd or vhs Player	$60
dvd recorder	$100
blu-ray dvd player	$125
dvd-r/vhs tapes purchase	$5 each

projectors

overhead 4000-lms	$60
document presenter	$150
acetate sheets purchase (25)	$20
acetate marker purchase	$2 each

screens & drape

screens

in-room	$75
tripod 6’x6’ or 8’x8’	$75

drape

adjustable panel - 9'-16' high

per 10 ft section (black)	$160

fast fold screens

dressed

7.5’ x 10’	$190
9’ x 12’	$225
10.5’ x 14’	$300
12’ x 16’	$400

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electrical & lighting

wall and floor outlets are not part of the rental space, and will be charged accordingly

lighting

followspot ultra arc

requires tech @ $75 hr (4 hr minimum)	$150
source 4 / par or leko	$35
dimmer board/control	$75
12" box truss (10' section)	$75
¼ ton motor	$125
½ ton motor	$175
rgb led pin spot uplight	$40
rgb led megabar uplight	$125

power accessories

extension cord	$12.50
power strip	$12.50

power

outlet 120v service

nearby floor or wall	$50

*Prices vary for other power requirements

lighting packages

tech required $75/hr (4hour minimum)

2 instrument podium wash	$200
4 instrument stage wash	$400

technicians & rigging

based on a 4 hour minimum, per technician, 6am-6pm mon-fri, excluding setup or teardown, over 8 hours, 6pm-6am, holidays, sat or sun are 2 times the listed rate

technicians

audio visual technician	$75 per hr
expo/event attendant 4 hr min.	$75 per hr

*an event attendant is required to monitor all outside audio visual companies

rigging

4 hour minimum, all rigging in the resort requires a rigger and an assistant, and must be coordinated through A&V Company

rigger	$90 per hr
asst rigger	$80 per hr

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services & accessories

meeting needs

laser pointer	$50
wireless mouse/presenter	$55
perfect cue light	$75
requires tech @ $75 hr (4 hr minimum)	
speaker lecture timer	$75
display easel	$15
flip chart easel	
w/post-it pad & 2 markers	$70
post-it pad purchase	$25 each
flip chart marker purchase	$2 each
4x6 whiteboard/corkboard	$55
dry eraser marker purchase	$2 each
vip boardroom set	$10
blotter, writing pad, coaster and bottled water throughout meeting, per person	

office needs

laptop computer	$400
b/w laser printer	$100
color laser printer	$200
fax machine or scanner	$75
paper reams purchase each	$5
mask/packing tape purchase each	$4
floor tape purchase each	$15
writing pads	
letter/legal purchase each	$2
stick pens purchase (50)	$25
envelopes purchase (50)	$10
note cards purchase (50)	$2

business center

b/w copies & received faxes
up to 20 pages are complimentary

expo/event attendant 4 hr min.	$25 per hr
light typing	$10 page
desktop computer usage fee	$5 15 minutes
per day	$25
cd-r/dvd-r/vhs tapes purchase	$5 each
acetate sheets purchase (25)	$20
acetate marker purchase	$2 each
b/w copy/print >20pg+	25¢ page
b/w copy dbl side >10pg+	40¢ page
color copy/print	$1 page
b/w acetate copy/print	$2 page
color acetate copy/print	$3 page
fax, domestic – sent	$1 page
fax, international – sent	$3 page
fax – received >20pg+	$3 per fax
printed place cards	$2 each

drayage

box receipt & delivery	$10 each
storage arrival prior to 72 hours out	$5 ea. per day
pallet/pkg 250 lb+ receipt & delivery	$100 each
storage arrival prior to 72 hours out	$50 ea. per day

banners

one time charges

interior banners	$10 each
exterior or lobby banners	$25 each
atrium/multi story banners	$250 each

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equipment set-ups

exhibit

exhibit booths $100 each
10x10 or 8x8 with pipe & drape, Skirted/draped table and 2 chair (8 ft backwall & 3 ft sidewall)

furniture

couch $75
armchair/bar stool $15
living room $100
Couch, 2 arm chairs, coffee table

tables

registration set $25 each
Skirted/draped table and 2 chairs
exhibit table skirted/draped $25
addl. exhibit table $15 each

lift

scissor lift available upon request
requires 1 week advanced noticed

risers

6x8 riser pieces (48 sq ft) $1 sq ft

common sizes

18x8 (144 sq ft) 30x8 (240 sq ft)
16x12 (192 sq ft) 32x12 (384 sq ft)
18x16 (288 sq ft) 30x16 (480 sq ft)

dance floor

4x4 pieces (16 sq ft) $1 sq ft

common sizes

12x12 (144 sq ft) 16x16 (256 sq ft)
20x20 (400 sq ft) 24x24 (576 sq ft)
32x32 (1024 sq ft)

piano

upright piano $500
baby grand piano $1000

specialty

white padded chairs $5
white tuxedo striped skirt $10 each

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know where to find the information and how to use it - that's the secret of success

albert einstein

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general information

to our customers and guests
we are eager to help you, both in the planning and serving of your function. should the menu selections presented here not fulfill your requirements, please let us know as we welcome the challenge to custom tailor menus to your specific needs. thank you for choosing the embassy suites charlotte-concord golf resort & spa, concord convention center and our culinary and banquet teams.

food service
all food served on the hotel premises must be supplied and prepared by the hotel's culinary team. due to the hotel having no control of how food is transported, stored or secondarily prepared after it leaves the premises, no leftover food from catered functions may be taken from the hotel. **notice:** consuming raw or undercooked beef, steak, meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

beverage service
all alcoholic beverages, to be served on the hotel premises (or elsewhere under the hotels alcoholic beverage license) for the function, must be dispensed only by hotel servers and bartenders. alcoholic beverage service may be denied to those guests who appear to be intoxicated or are under age. all of our servers and bartenders are certified by TIPS. TIPS is the global leader in education and training for the responsible service, sale, and consumption of alcohol. TIPS is a skills-based training program that is designed to prevent intoxication, underage drinking, and drunk driving.

all prices are per person unless otherwise noted

tax and service charge
a customary **22%** service charge and applicable sales taxes will be added to all food and beverage charges as well as any meeting room rental and audio visual charges as specified on the contract and beo. all banquet functions require a minimum number of attendees. any banquet function not attaining listed minimums will be subject to published per person surcharges in addition to the customary service charge and sales tax. service fees for bartenders, food station attendants and other additional staff are applicable. all beverage services and hospitalities on the premises require the services of a bartender or attendant. all personnel service fees are for up to 4 hours, additional hours are at **$25** per staff member, per hour.

pricing
confirmed food and beverage pricing will not be given more than 6 months prior to any event date. our culinary team uses only the finest ingredients in the preparation of your meals. due to fluctuating food and beverage prices, menu prices may change without notice unless arrangements are confirmed by a signed banquet event order (beo).

take the elevator home
deluxe accommodations can be reserved for your guests. reservation cards are available at no charge. all overnight guests are invited to enjoy our facilities. we will make our best rates available to you and your guests.

weather
any of the following locally forecasted weather conditions may require the relocation of an outdoor event to a indoor back-up location: 30% or higher chance of precipitation, temperatures below 60 degrees or over 100 degrees or wind gusts in excess of 15mph. decisions will be made no less than 4 hours prior to the scheduled start time. a client requested delay resulting in a double set-up will be assessed a service charge of **$500**

entrée tasting
complimentary entrée taste panels may be arranged for definite business on special menus for up to 4 persons. additional attendees can be accommodated at 50% of the menu price.

event details & guarantees
to ensure our entire team is prepared and all your needs are accommodated we request that the final details of your event be submitted 2 weeks in advance of your event. confirmation of the final guaranteed attendance is required at least 3 working days in advance of all functions.

parking
the hotel is not responsible for loss or damage to the automobiles or their contents while parked on hotel property.

special event services
our staff will be pleased to assist you with any recommendations for floral arrangements, decoration services, photographers and entertainment to create your event.

your catering contract will contain the complete terms and conditions

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info for our overnight guests

cooked-to-order breakfast

mon-fri | 6:00am-9:00am
sat, sun & holidays | 7am-10:30am

our complimentary cooked-to-order breakfast offers you a variety of great tasting and healthy options. so whether you're counting points, carbs or calories, you can count on us. it's convenient to just grab something on the go or sit down for an omelet made just the way you like it.

guests must present the hotel issued voucher to obtain breakfast. breakfast vouchers are available for local guests at $11.50 each plus current sales tax.

manager's reception

daily | 5:30pm-7:30pm

our nightly manager's reception* features a variety of cold beverages, bar snacks and warm conversation, signaling the beginning of a relaxing evening. enjoy them in our atrium that offers you a tranquil place to unwind and socialize

subject to state and local laws. must be of legal drinking age.

lost & found

the housekeeping department administers lost and found. the hotel cannot be responsible for damage or loss of any articles or merchandise left in the hotel prior to or following your event or meeting.

palm tree grille

you have found the place where come-as¬you-are dining gets upgraded to first class. where new world tastes cross through classic carolina cuisine and a charged atmosphere melds with hip comfort. enter a restaurant and lounge where great dining is underscored by informed, seamless service. menu selections feature the finest in beef, pork and ocean seafood, diverse, original and habit forming.

main dining room –ext 2036
lunch | closed
dinner | mon – sat, 5pm –10pm
sunday | closed

room service –ext 2040
Lunch & dinner | daily, 11am –11pm

Lounge – ext 2029
Daily | 11am –midnight

convention and visitors bureau (cvb)

cvb assists event planners by suggesting activities and providing visitor guides, maps, bargain books, etc. it is a one-stop shop to start your event planning. and these services are free.

transportation

the hotel provides complimentary shuttle service to and from the airport and limited shuttle service to downtown Charleston for $10 per person round trip.

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function and event info

shipping & receiving
all incoming packages should be addressed to your event or convention services manager and marked with the company's name and date of your meeting.

EMBASSY SUITES NORTH CHARLESTON
AIRPORT/CONVENTION CENTER
ATTN: SHIPPING AND RECEIVING
(NAME OF EVENT MANAGER)
5055 INTERNATIONAL BLVD
NORTH CHARLESTON, SC 29418
HOLD FOR: (CLIENT CONTACT NAME)
NAME OR GROUP AND EVENT
FIRST DATE OF EVENT
OF BOXES (I.E. 1 OF 2, 2 OF 2, ETC…)

special delivery instructions
there is a $10.00 charge per box received at the hotel/convention center. because there is limited storage space, boxes can be accepted no more than three working days prior to your meeting. a storage fee of $5.00/per day, per box will be applied to any materials shipped earlier than three days prior to the event. boxes left on the premises for longer than one week after departure without shipping instructions will be discarded. any item over 250 pounds must be delivered to a drayage company; your event or convention services manager can assist you with these arrangements.

security
security arrangements should be made for all merchandise or articles set-up prior to the planned event, or left unattended for any time. the hotel may require security officers for certain events. only hotel approved security firms may be used.

setup and overtime
hotel standard practice is to make event space available one hour prior to the scheduled start time of each function for the clients arrival and setup. the hotel reserves the right to charge an additional fee for set-up changes made the day of the function and for events that exceed the scheduled event time. charges are based on a fifty dollar per personal hour required to accommodate the change in setup or timing.

signage, displays and decorating
in order to preserve the integrity of the hotel and to comply with local fire codes all signage, displays or decorations and their set-up is subject to prior approval of the hotel. scotch tape, nails, push-pins or any other damaging fasteners may not be used to hang any material on walls in the hotel. banners may be hung with the approval and coordination of the event department. fees apply based on number of banners. no hand-written signs or banners are allowed in the public areas of the hotel. please ask your event or convention services manager to assist in generating computer signs or recommend a professional sign maker. the hotel reserves the right to charge an additional fee for excess clean up and/or damage at the conclusion of the function. unless alternate arrangements have been made, all signage, displays and decorations should be removed at the conclusion of each function.

menu availability times
- ***morning event*** selections are available to order for event start times before 11am.
- ***afternoon event*** selections are available to order for event start times before 3pm.

children meals
unless noted, pricing for children aged 5-15 is ½ of menu pricing, children 4 and under are free. unless requested all children meals will be served first.

method of payment
unless billing arrangements have been established with the hotel, payment in full is required three business days prior to the event. accepted methods of payment include all major credit cards, cash and certified check. payments made with personal or business checks must be received at least 14 days prior to the event. a major credit card may be required for any incidental event charges.

hospitality suites
hospitality suites are available and must be reserved through the sales and catering department. advance order of food and beverage is recommended and selections are available onsite. client prepared food and beverage may be served in the hospitality suite. food preparation is not allowed in the suites. an attendant is required for alcoholic beverage service.

high speed internet access
high speed internet access is available in guest suites at a daily rate of $9.95 per 24 hour period. (complimentary for our hilton honors gold and diamond members). this access includes wireless internet in the atrium, caffeinas marketplace and rocky river grille & lounge. high speed internet access is also available in the convention center, meeting rooms and botanica private dining rooms. arrangements must be made through the sales and catering department. (charges are based on # of connections and equipment requirements)

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